

Baboix - DO Montsant



Grape varieties: 30% Grenache, 30% Carignan, 15% Cabernet Sauvignon, 20% Merlot and 5% 'Ull de Llebre' (Tempranillo).

Type of soil: Decomposed granite with scarce organic matter.

Origin: Vines cultivated in terraces with vertical trellis system.

Elaboration: The different varieties are fermented separately at a temperature of 26 °C. Maceration is long, followed by the malolactic fermentation. Once this process is completed, we proceed with the 'coupage'. After that, we keep the wine in French and American oak barrels during the next 12 months. Afterwards, it is bottled and aged for 4-6 months into the bottle.

Characteristics: Dry red wine, with a complex bouquet mixing the aromas from both the grapes and the oak. In the mouth it is fleshy, velvety, full and round. Ripe.

Alcohol content: 14% to 15% by vol.

Recommendations: Drink at temperatures between 16 °C and 18 °C, up to 15-20 years after elaboration.

Pairing: A well-structured, fleshy, velvety and ripe wine. It requires consistent and corpulent dishes in order to complement its voluptuousness. Well combined with all kinds of hunting meat, stewed veal and complex sauces. Perfect with snails. Also well paired with corpulent fishes, like tuna or salmon. Blue and cured cheese. Bitter chocolate.

Regarding the most recommended cooking methods, we could point out elaborated dishes with complex sauces and stews. It's perfect for spicy and peppery meals.

Awards:

- Asia Wine Trophy 2018: Gold Medal, 2015 vintage.
- Gilbert & Gaillard 2018: Silver Medal, 2015 vintage.
- Mundus Vini 2018: Gold Medal, 2015 vintage.
- 22th Berlin Wine Trophy: Gold Medal, 2015 vintage.
- Wine & Spirits Magazine, October 2017: 91 points, 2014 vintage.
- Asia Wine Trophy 2017: Silver Medal, 2014 vintage.
- Decanter World Wine Awards 2017: Silver Medal with 91 Points, 2014 vintage.
- Vini 2017: Gold Medal, 2014 vintage.
- 20th Berlin Wine Trophy: Silver Medal, 2013 vintage.
- Mundus Vini 2016: Gold Medal, 2013 vintage.
- Stephen Tanzer's International Wine Cellar: 90 Points 2009.
- Wine & Spirits 2014: 95 Points 2009 and selected within "2014 Year's Best Catalan Wines".
- Wine & Spirits 2015: 94 Points 2008 and selected within "2015 Year's Best Catalan Wines".