

DURONA 2015

D.O. Penedès

montrubí



Type of wine: Red

Varieties: 50% Sumoll, 25% Garnacha, 25% Cariñena

Vine Age: 1955 (Sumoll), 1955 (Garnacha), 1959 (Cariñena)

Alcohol content: 13.5% vol.

Winemaking: Cold soak maceration and fermentation on the skins in 1500L *fudres* using indigenous yeast. Colour extraction via gentle *pigeage* (punchdown). Maturation during 9 months in 300L French oak barrels (30% new oak, 35% 2nd. year used oak and 35% 3rd. year used oak) and 12 months in the bottle.

Soils: Pizarra (Sumoll), Calcareous Clay (Garnacha and Cariñena)

Ideal serving temperature: 14°C-16°C (57.2°F-60.8°F) Decanting recommended

Duraona is the name of the area at the L'Avellà property of MontRubí where Sumoll is cultivated.

The wine's colour is an intense Tyrian purple with a complex nose of wild fruits and warm spices underscored by a subtle mineral nuance. The palate follows with a delicious combination of black and purple fruits and herbs that is decidedly Mediterranean in style, accented slightly by a delicate use of oak.

Awards:

2016 Vintage: 9,0 Guia de vins de Catalunya

2009 Vintage: 94 Wine & Spirits; 90 Guía Peñin

2007 Vintage: 90 Guía Peñin

2006 Vintage: 90 Robert Parker; 90 Guía Peñin

2004 Vintage: 91 Robert Parker