

# GAINTUS SOBREMADURADO

D.O. Penedès

montrubí



**Type of wine:** Dessert wine, straw wine style.

**Variety:** 100% Sumoll

**Vine age:** 2006

**Alcohol content:** 14.0% vol.

**Winemaking:** A selective harvest is done of the best clusters of Sumoll. The bunches are then transported to an ancient hay-barn, where they are hung to dry for more than 4 months in the breeze until the desired level of sugar concentration is reached. After vinification the wine ages in new French oak barrels of 225l for 9 months.

**Soil:** Calcareous clay

**Ideal serving temperature:** 10°C-12°C (50°F-53.6°F)

A seductively pale rosé color with a finely intense bouquet to match. A medley of autumn aromas ranging from fresh orange-blossom honey to dried tart cherries and plums with touches of dried Spanish jasmine, pink rose and candied citron zest. The creamy palate echoes the nose with deepening flavors of lemondrops, quince preserves or membrillo, and balsamic reduction maintaining a perfect balance between sweetness and acidity throughout the finish.

## Awards:

2010 Vintage: 94 Guía Peñin; 90 Robert Parker

2009 Vintage: 93 Guía Peñin