

# DURONA

D.O. Penedès

montrubí



**Type of wine:** Red

**Varieties:** 60% Sumoll, 40% Garnacha

**Vine Age:** 1955 (Sumoll), 1955 (Garnacha)

**Alcohol content:** 14.5% vol.

**Winemaking:** Cold soak maceration and fermentation on the skins in 1500l *fudres* using indigenous yeast. Colour extraction via gentle *pigeage* (punchdown). Maturation for 12 months of aging in 300l French oak barrels (30% new oak, 35% 2nd. year used oak and 35% 3rd. year used oak) and 24 months in the bottle.

**Soils:** Pizarra (Sumoll), Calcareous Clay (Garnacha)

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

Durona is the name of the area at the L'Avella property of MontRubí where Sumoll is cultivated.

The wine's color 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 Magazine (USA); 90 Guía Peñin

2007 Vintage: 90 Guía Peñin

2006 Vintage: 90 Robert Parker; 90 Guía Peñin

2004 Vintage: 91 Robert Parker