

ADVENT SAMSÓ

D.O. Penedès

montrubí



Type of wine: Late Harvest Dessert Wine

Variety: 100% Cariñena

Vine age: 1972

Alcohol content: 9.5% vol.

Winemaking: A selective harvest is done of the best clusters of Samsó that have naturally reached their optimal sugar concentration in the vineyard. A long, complex fermentation ensues, after which the wine ages in new French oak barrels for 9 months.

Soil: Calcareous clay

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

Elegance, subtlety, complexity and freshness are the hallmarks of this wine both on the nose and the palate.

The luscious, yet fresh palate is redolent in wild Mediterranean herbs and heather with touches of poached Jumilla pear and orange zest. An amazingly long wine with an opulent personality, ideal for an after-dinner experience.

Awards:

2010 Vintage: 95 Guía Peñin; 92 Robert Parker.