



IMUS

GRENACHE, CARINYENA, SYRAH & MERLOT

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YOUNG RED WINE
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Powerful deep red with violet flecks. Clear and bright. Ripe blueberry and raspberry joins the floral aromas of this wine. Balsamic highlights and hints of eucalyptus and fresh mint. Medium bodied, well balanced by freshness and minerality, with a long and pleasant finish.

*Imus is an ideal wine to have with rice dishes, pasta and grilled meats of any kind.
Recommended serving temperature between 16°C and 18°C.*

50% Grenache, 20% Cariñena, 20% Syrah, 10% Merlot.

Maturity checks begin in mid-August to ensure that the selected vines are harvested at the optimum point. Once the grapes are destemmed, a maceration takes place at 10°C between 24-48 h, temperature is raised to 20°C and fermentation is done at controlled temperature (maximum 25°C) for about 10 days. Once the alcoholic fermentation is finished, the wine is tasted every day and rack and return is stopped when the maceration with the skins is already adequate (about 5-8 days).

After pressing and racking the malolactic fermentation starts. The deposits are analysed every day because the wine is not protected with SO₂ and the volatile could rise too much. When malic is no longer found in the wine, we sulphimize to protect it.

Imus is the young wine where we want to find all the aromas of Montsant, so when the two fermentations have already finished, we give oxygen (microoxygenation) to ensure that it does not get reduced. When floral and ripe fruit aromas prevail, the different variety wines are blend.

Clarification and filtering with diatomaceous earth. As a young wine it needs cold stabilization (15 days between 0-5°C). Bottled by microfiltration.

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Alcohol content: 14,5% vol.

Total acidity: 5,8 g/L (TH₂)

Residual sugar: < 0,5 g/L

montsant
DENOMINACIÓ D'ORIGEN



VERMUT DE FALSET

GRENACHE, CARINYENA & MEDITERRANIAN HERBS INFUSION

3 YEARS

Made of red wine: intense, balanced, unique Vermut Falset has an intense deep red colour. Prevalence of a red wines aromas mixed with Mediterranean herbs used during maceration. Hints of tobacco leaves and touches of seasoned wood in the background. A very balanced vermouth, a little sweetness appears after the soft astringency of red wine. A really special vermouth, very unusual.

Vermut Falset is an aperitif. Usually accompanied with olives (Arbequines or stuffed with anchovies), crisps and some cockles in vinegar. Try it also with canapés, appetizers or more sophisticated hors d'oeuvres.

We recommend you to serve Vermut Falset slightly chilled (or with an ice cube). You can also mix it to get cocktails taste a lot different.

Vermut Falset is made using Grenache and Cariñena grapes, which are then fermented on their skins just like in red wine production. The result is a very aromatic wine with a deep red colour. When the wine is ready, it is fined, filtered and our special infusion is added made up of 120 different herbs which has been left to macerate for more than a year in 500 and 600 litre oak barrels. The exact proportions and components are a faithful reproduction of the original recipe which Cooperativa Falset Marçà used from 1919 forward. This infusion is added then to the base wine in suitable proportions, the sweetness is corrected and it is left to rest for nearly three years in 225 L big oak vats. No caramel is added. The vermouth is bottled in small quantities and the vats are refilled and never completely emptied. Vermut Falset is bottled without any physical or chemical modifications which may cause some settling in the bottom of the bottle over time.

We can enjoy again the red version of Vermut Falset after nearly fifty years since it was last made. By pure chance we recovered the original formula which was lost back in the sixties.

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Alcohol content: 16%

Total acidity: 4,8 g/L (TH₂)

Residual sugar: 107 g/L