



Mastinell - Arte · Red wine · 2022

Arte comes from the magical blend of three varieties grown at the nearby Font Rubi. The grape's optimum maturity comes later in the season, around mid-late October. We manually harvest the clusters and gently lay them in small crates to journey to our processing room.

The best of the crop undergoes a pre-fermentation maceration lasting two to three days, followed by 15-20 days of alcoholic fermentation in stainless steel tanks. Only the best makes it through to be aged 12-14 months in our 500-liter French oak barrels – we use only free-run juices.

PRODUCTION

4,000 bottles x 75 cl.

FOOD PAIRING

Grilled meat, game, steak tartare, goat cheese and *jamón ibérico*.

SERVING TEMPERATURE

15-17 °C

RECENT AWARDS



TASTING NOTES

Appearance

Ruby-red, medium-high intensity glow with persistent legs.

Nose

Fruity nose with fig jam, raspberry and cherry liqueur present, with notes of the toasted creaminess of pastries.

Palate

The mouth notes of tobacco leaves alongside blackcurrant and blackberry. Mature, silky tannins.

VARIETY

Red Garnacha, Carignan and Cabernet Sauvignon

ANALYSIS

Alcoholic content: 13.5% vol

Acidity: 5.6 g/l (tartaric)

pH: 3.29

Sugars: 0.5 g/l

AGING

Aged in French oak barrels for 12 months

