

## L'Hostal 2019 Celler Joan d'Anguera - 75 cl.



L'Hostal is a selection of the oldest Carignan vines from their vineyards and their new flagship cuvée. Sourced from a single 1.5-hectare plot of vines on clay-limestone soils. The vines are between 50 and 80 years old, with yields of just 1,000 kg/ha, all harvested by hand.



### Vinification

Handpicked grapes, left unstemmed, are foot-trodden. Alcoholic fermentation takes place in concrete vats, followed by malolactic fermentation in the same vessels. The wine is aged for 36 months in old French oak barrels and an additional 12 months in bottle before being released to the market. Cold, natural stabilization occurs during winter, and the wine is bottled without filtration.



### Storage potential

Drink as from : 2024  
Best moment : 2028-2031  
Until : 2039



### To serve

Decant within the first 8 years of its life.  
Serve in a Burgundy glass (16–18°C).



### Trial analysis

Very deep and youthful in color, with a narrow rim. L'Hostal only begins to reveal itself after some aeration in the glass. Aromas of earthy tones, hints of cherries and Morello cherries, and even a continental character, defying its Mediterranean origins. An impressive flavor profile: Cariñena with a bite and remarkable length, offering a subtle nod to the Old School.



### Wine style:

Mediterranean, powerful and mineral



### Assembly

Carinyena (50%), Garnatxa (50%)



### Region:

Catalunya



### Appellation:

D.O. Montsant



### Wine estate:

Celler Joan d'Anguera

### Description domain

Two pioneers of the DO Montsant. Brothers Josep and Joan took the helm of the winery in 2012 and turned to biodynamics. Their wines are now lighter and more elegant.



Biodynamic