

Planella 2022 Celler Joan d'Anguera - 75 cl.

La Planella is a 4ha vineyard whose grapes have been vinified separately for some years now. Although its name is evocative of a plain, it is a vineyard of terraces.



Vinification

20 to 25 days of maceration, according to the vintage, at controlled temperature (26 to 28°C). After the alcoholic fermentation, the wine is aged in French oak barrels for 14 months.



Storage potential

Drink as from : 2024
Best moment : 2026-2029
Until : 2034



To serve

18°C in a large glass. Best decant in the first 3 years after bottling.



Trial analysis

Mediterranean, rich and spicy on the nose but also on the palate. The tannins can be dominant in the first years, but behind them lies a world of subtlety, with notes of cherry and pomegranate and a hint of minerality. A dense, ripe wine with a touch of chocolate and coffee/ Fleshy.

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.



Wine style:

Mediterranean, elegant and mineral



Assembly

Carinyena (50%), Garnatxa (50%)



Region:

Catalunya



Appellation:

D.O. Montsant



Wine estate:

Celler Joan d'Anguera



Biodynamic