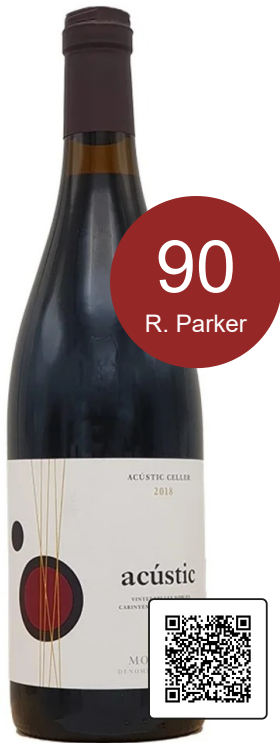


Acústic Magnum 2021 Acústic Celler - 150 cl. (Magnum)



Acústic is the name of the bodega as well as its basic wine. Albert wants his his to mirror the authenticity of the region, the nature and the soil, "unplugged", or "acoustic". Hence the choice of a biodynamic viticulture and winemaking (but without getting lost in it). The wines have often been praised by the wine critics.



Vinification

Acústic is first fermented and macerated in stainless steel tanks, then aged for 10 months in used French oak barrels (one, two and three wines).



Storage potential

Drink from 2024
Best moment: 2026-2030
Drink until: 2033



To serve

18°C, in a large glass. Decant before serving during the first year of release.



Trial analysis

Deep red colour. Powerful and straightforward aromas of ripe black berries, with a lot of freshness; a lively Mediterranean wine with underlying minerality.

Description domain

No doubt that Acústic is THE success story of the DO Montsant. Although his first vintage was only 2004, he is already considered as one of the denomination's top producers. His trademark is pure, fruity wines with a marked Mediterranean character. To make them, he only uses grapes from old vines of Grenache and Carignan. Rightly so!



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Garnatxa (55%), Cariñena (45%)



Region:

Catalunya



Appellation:

D.O. Montsant



Wine estate:

Acústic Celler



Biological