

## Braó Magnum 2019 Acústic Celler - 150 cl. (Magnum)



Braó is the essence of Monsant: a powerful, Mediterranean wine made with Grenache and Carignan, from 70 year-old vines planted on terraces and steep slopes. Organic cultivation. Hand picked in baskets, the grapes are selected at the vine and screened again at the cellar.



### Vinification

After maceration and fermentation, 12 months of ageing in French oak barrels (2nd, 3rd and 4th year).



### Storage potential

Drink as from : 2024  
Best moment : 2025-2028  
Until : 2032



### To serve

Serve at 18°C in a wide glass after decanting, preferably.



### Trial analysis

Very dark colour, nearly black. Alluring on the nose (black fruit, herbs, cocoa). Juicy and powerful on the palate, well-balanced thanks to a good structure and very long in the finish.

### 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 (60%), Cariñena (40%)



### Region:

Catalunya



### Appellation:

D.O. Montsant



### Wine estate:

Acústic Celler



Biological