



**Packaging:** Glass bottle  
**Quantity per box:** 6 or separate  
**Volume:** 750 ml  
**Vintage:** 2022  
**Alcohol:** 14 % %  
**Serving Temperature:** 16-18 °C

## Càtar Montsant

**Spain, D.O. Montsant**

**Vintage:** 2022

**Type:** Red wine

**Grapes:** Garnacha, Samsó

**Systembolaget's Art No:** [71625](#)



**About the Product:** For 10 years, the D.O. Montsant and its member wineries have faced a great challenge of carving a place for themselves in the competitive and demanding world of wine. The wineries are true to high standards of quality and firmly believe in their unique products. The nucleus of this difference is centred on the local grape varieties: Grenache and Carignan, grown on Montsant soils, influenced by its climate and blended with recently introduced grape varieties all helping to make excellent wines. The D.O. Montsant wine appellation stands out for its production, well shared out between large wine co-operatives and small family-run wineries alike. Praise for the quality of Montsant wines is showered on one and all.

**Producer:** Bodegas Pinord S.A., [www.pinord.com](http://www.pinord.com)

**About the Producer:** The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

**Color:** Elegant red cherry color with violet hues.

**Aroma:** Notes of forest berries, such as strawberry and currant, stand out on the nose, as well as lactic nuances.

**Taste:** In the mouth it is a fleshy, elegant and very fresh wine, with a pleasant fruity entrance. It has a smooth and elegant final aftertaste.

**Residual Sugar:** 1,2 g/l **Acid:** 5,8 g/l

**Alcohol:** 14 % %

Goes Well With: 🐔 🐮 🐷 🐱