

La nit de les garnatxes: SAND

Tasting note

Intense cherry colour; this is a really complex wine with a high mineral taste and a balsamic aroma.

This is a really complex wine with ripe fruit aromas, elegant and a fine finish bouquet.

Easy to drink and easy to understand!

Pairing

Accepts all types of pairings, recommended for mild and aromatic dishes, such as "Foie with cheese cream and quicos", as proposed by Michelin-star restaurant "El Rincón de Diego":

Best served between 15 and 17°C.

Grape varieties

100% Grenache



Winemaking

Fermented at controlled temperatures (24-28°C)

Maceration: 28 days.

Alcoholic and malolactic fermentation carried out in French oak barrels (500L).

Soft filtering.

Aging

4 months in new French oak barrels (228l)

Light and medium roast

Vineyards

Ground Honeycomb; the wind erodes the soil from the dry coastal areas, beaches, arid desert ... where the sand and silt allow deep roots which find the presence of lime.

It is the most acidic soil.

Vintage

Manual

Mid September

750 to 1000gr per vine

25-35hl / ha

Producción total

4.000 bottles (0.75L)

Awards and ratings

La Guía de vins de Catalunya 2019:

- La Nit de les Garnatxes Panal 2017: 95p.

James Suckling tasting 2018:

- La Nit de les Garnatxes Sand/Panal 2016: 92p. This smells of the blackest forest berries with just a hint of anise. A dark, well structured grenache with dry, but rather fine tannins and a long, bright finish. Drink or hold.

La Guía de vins de Catalunya 2018:

- La Nit de les Garnatxes Panal/Sand 2016: 8.82p.

La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Panal/Sand 2015: 9,09p.