CELLER DE CAPÇANES

LA NIT DE LES GARNATXES
CLAY

D.O. Montsant. 2024

"A Wine Collection born to express the diversity of our soils and terroir within the Montsant region: Four wines of 100% Grenache with a different soil and plot origin".

VARIETIES

Garnacha tinta 100%

Vineyards: 15-40 years old planted in clay soil at an altitude of 250 to 500 m. Yields: 750 - 1000 g /vine (25 - 35 hl/ha). Harvest: mid September. Handpicked grapes.

VINIFICATION

Alcoholic and malolactic fermentation carried out in stainless steel vats. Fermented at a controlled temperature (27-29ºC). Maceration of 20 days. Soft filtering. Short ageing in French oak barrels and stainless steel vats.
Limited production to 4,000 bottles.

ANALYSIS

- 14.7% vol. alcohol
- 5.3 g/l tartaric acid
- 1 g/l residual sugar

TASTING NOTE

Intense cherry bright colour. Nose of fresh raspberries, strawberries, lemon zest, plum stones and forest floor. Medium-bodied with bright acidity and sleek tannins. Fruity and vibrant with a delicious and lingering finish.

FOOD PAIRING

Considering the intensity and the full body of this Garnacha from clay soil, we suggest to enjoy it with grilled meats, lamb, casseroles and stews.

CERTIFICATIONS

Vegan V-Label