CELLER DE CAPÇANES

LA NIT DE LES GARNATXES
CALISSA - LIMESTONE

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 to 40 years' old planted in limestone soil at an altitude of 150 to 450 m. Yields: 750-1000 g/vine (25-35 hl/ha). Harvest: mid September. Handpicked grapes.

VINIFICATION

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

ANALYSIS

- 14.8% vol. alcohol
- 5.2 g/l tartaric acid
- 1.5 g/l residual sugar

TASTING NOTE

Intense cherry color. Aromatic complexity, on the nose and in the mouth: aromas of red fruit, plums and blackberries, and florals notes. Undertone of clove, black pepper, spices. The most delicate, elegant and fresh expression of Grenache.

FOOD PAIRING

The freshness and acidity from this Garnacha beautifully pairs with duck, venison and pork roasted plates, as the acidity in the wine cuts nicely through the fat of this plates. Honey roasted veggies and cremes are outstanding companions as well.

CERTIFICATIONS

Vegan V-Label