CELLER DE CAPÇANES

LA NIT DE LES GARNATXES
SLATE

DO Montsant. 2024

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

VARIETIES

Garnacha tinta 100%

Vineyards: 15 to 40 years' old, planted in slate soil at an average altitude of 150 to 450 m. Low yields: 750-1000 gr per vine (25-35 hl/ ha). Handpicked harvest: mid September.

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 before bottling. Limited production to 4,000 bottles.

ANALYSIS

- 15% vol. alcohol
- 5.5 g/l tartaric acid
- 1.1 g/l residual sugar

TASTING NOTE

Cherry intense color. Cassis, bramble and plummy nose. On the palate, this Garnacha shows the variety's characterful dark fruits and mineral traits, with notes of grafite, wet pebbles and flavours of sweet spices. Tannins are present, yet ripe and polished on a full body, textured structure. Balsamic, fresh and herbal long finish.

FOOD PAIRING

Accepts all types of pairings, but considering its special traits coming from the Slate soil, we highly recommend opening this wine with red meats. Steaks, tuna tartars, cod and mushroom rissottos are great pairing choices.

CERTIFICATIONS

Vegan V-Label