



La Nit de les Garnatxes Limestone

D.O. Montsant

Grape varieties:

- 100% Garnacha noir

Harvest:

- Handpicked, mid September
- 750 to 1000gr per vine (25-35 hl/ha)

Winemaking:

- Fermented in controlled temperatures (24-28°C)
- Maceration: 21 days
- Alcoholic and malolactic fermentation carried out in French oak barrels
- Soft filtering.

Ageing:

- 3 months in new French oak barrels (300l). Light and medium toasted

Terroir:

- Ground limestone. Fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention forcing the roots to go deep, searching for compact ground.
- The soil is less acidic.

Total production:

- Approximately 4.000 bottles (75cl)

Analysis:

- 14,5 % vol. Alcohol
- 5,1 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Colour Intense cherry; This is a really complex wine, subtle aromas, floral. In the mouth it is large, complex, mineral and very persistent.

Food pairing:

- Accepts all types of pairings, recommended for even mild dishes such as "Cream peas with Perol sausage", as proposed by Michelin star Restaurant Can Bosch.

