



## La Nit de les Garnatxes Slate

### D.O. Montsant

#### Grape varieties:

- 100% Garnacha noir

#### Harvest:

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

#### Winemaking:

- Fermented at controlled temperatures (24-28°C)
- Maceration: 28 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 slate. Llicorella rock formed at high temperature, high pressure environment, deep within the earth's crust, becoming laminated during the formation process. The llicorella slate is in close contact with the roots
- The soil is remarkably 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:

- Cherry intense color. This is a really complex wine with a high mineral taste and balsamic aroma.

#### Food pairing:

- Accepts all types of pairings. Recommended for more powerful dishes such as "Cod in the pan with vegetables, cooked at a low temperature", proposed by Michelin Star Restaurant Can Bosch.

