

La Nit de les Garnatxes Clay

D.O. Montsant

Varieties: 100% Red Garnacha

Vines: 15-40 years old. Altitude: 250 – 500 m.

Harvest: Handpicked, mid September.

Soil: Clay. This terroir was originated by continental and marine sediments. The color is due to the high content of iron and its oxidation. Very compact soils with low water filtration and medium acidity.

Vinification: Controlled fermentation temperature (27-29 °C).

Maceration: 21-35 days. Alcoholic and malolactic fermentation in stainless steel vats.

Aging: short aging in concrete vats and wood barrels before bottling.

Production: 4,000 bottles (0.75L)

Analysis: 14,5 % ABV
4,7 g/l tartaric acid
2,8 g/l residual sugar

Taste note: Intense cherry colour. This is a very complex wine with very marked notes of forest undergrowth and tannins that “stick” in the mouth. A truly wild wine!

Food pairing: Garnacha is a very versatile grape when it comes to pairings, and this is no exception. Although, considering the intensity and fuller body this Garnacha from Clay soil offers, we suggest you open it with grilled meats, lamb, casseroles, and stews.

