



La Nit de les Garnatxes - Clay

D.O. Montsant

Grape varieties:

- 100% Garnacha negra

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:

- 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.
- Soil of average acidity.

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:

- Intense cherry colour. This is a really complex wine with very marked notes of forest undergrowth and tannins that "stick" in the mouth. A truly wild Wine!

Food pairing:

- Garnatxa 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.

