

La Nit de les Garnatxes Clay

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:

- Clay soil. Land where old lake basins were present, clays sedimented in the presence of water... the red colour is due to oxidation. Now the land consists of compact soils without oxygen, where the plants suffer and thrive to access the filtered water.
- 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:

- Accepts all types of pairings, recommended for intense and meat dishes such as "orange jelly lacquered duck with on crunchy pistachio bed", proposed by Michelin-star restaurant Rincón de Diego.

