

La Nit de les Garnatxes Limestone

D.O. Montsant

Varieties: 100% Red Garnacha

Vines: 15-40 years. Altitude: from 150 to 450m

Harvest: Handpicked, mid September

Soil: Garnacha from 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.

Vinification: Fermented in controlled temperatures (27-29°C)

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

Aging: in concrete vats for 6 months before bottling.

Production: 4,000 bottles (0,75L)

Analysis: 14,5 % ABV
5,1 g/l tartaric acid
<2 g/l residual sugar

Taste note: Medium cherry color. Floral and red fruit aromas on the nose. On the palate it emphasizes those fragrant floral notes that stand out over the cherries and red currant. The acidity this wine holds keeps it fresh and vibrant.

Food pairing: The freshness and acidity from this Garnacha of Limestone soil is beautifully paired with duck, venison and pork roasted plates, where the acidity cuts nicely through the fat of these plates. Honey roasted veggies and cremes are outstanding companions as well.

