La nit de les garnatxes: SLATE

Tasting note
*Intense cherry color; this is a really complex wine with a high mineral taste and balsamic aroma.*

Pairing
Accepts all types of pairings, recommended for the more powerful dishes, such as "Cod in the pan with vegetables, cooked at a low temperature", as proposed by Michelin star Restaurant "Can Bosch"
Best served between 15 and 17ºC.

Grape varieties
100% Grenache
Winemaking
Fermented at controlled temperatures (24-28ºC)
Maceration: 28 days.
Alcoholic and malolactic fermentation carried out in French oak barrels (500L).
Soft filtering.

Aging
4 months in new French oak barrels (228l), light and medium roast.

Vineyards
Ground slate; The Licorella rock is formed in a high temperature in a high pressure environment,
deep within the earth’s crust, becoming laminated during the formation process.
The licorella slate is in close contact with the roots.
The soil is remarkably acidic.

Vintage
Manual
Mid September
750 to 1000gr per vine
25-35hl / ha

Producción total
4.000 bottles (0.75L)

Awards and ratings
La Guía de vins de Catalunya 2019:


James Suckling tasting 2018:

- La Nit de les Garnatxes Slate/Llicorella 2016: 93p. Plenty of flowers and wild herbs in the
  most sophisticated of this terroir series from an excellent cooperative winery. This medium-to
  full-bodied grenache has elegantly dry tannins that push the crisp finish along at a brisk clip.

La Guía de vins de Catalunya 2018:

- La Nit de les Garnatxes Llicorella/Slate 2016: 9,21p.

La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Llicorella/Slate 2015: 9,35p.