



## La Nit de les Garnatxes - Sand

### D.O. Montsant

#### Grape varieties:

- 100% Garnacha

#### 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:

- Ground Honeycomb; the wind erodes the soil from the dry coastal areas, beaches. Arid desert where the sand and silt allow deep roots which find the presence of lime
- It is the most acidic soil

#### 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:

- Medium deep ruby color. Fresh forest fruit aromas on the nose. On the palate, this Garnacha overflows with ripe red fruit notes: Strawberries, red currant, cherries, raspberries; all this in a mellow soft medium body where the tannins are very well integrated.

#### Food pairing:

- This seductive and fruity Garnacha from Sand soils finds its perfect fit with soft cheese tables, mild curries, baked zucchini and pasta. Although, we also suggest to give it a try with local Mediterranean plates such as your classic paella and goat cheese salads.

