

La Nit de les Garnatxes Sand

D.O. Montsant

Varieties: 100% Red Garnacha.

Vines: 20-40 years old. Altitude: 150 to 250 m

Harvest: Handpicked, mid September.

Soil: sandy soils. 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.

Vinification: Fermented at controlled temperatures (27-29°C).
Maceration: 28 days. Alcoholic and malolactic fermentation carried out in concrete vats. Soft filtering.

Aging: aged 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 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 zucchinis and pasta. Although, we also suggest giving it a try with local Mediterranean plates such as your classic paella and goat cheese salads.

