



La Nit de les Garnatxes Sand

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:

- 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:

- Intense cherry colour. This is a complex wine with a high mineral taste and a balsamic aroma, ripe fruit aromas, elegant and with a fine finish bouquet. Easy to drink and easy to understand!

Food pairing:

- Accepts all types of pairings. Recommended for mild and aromatic dishes such as „foie with cream cheese and pistachios“ as proposed by Michelin Star restaurant El Rincón de Diego.

