



## La Nit de les Garnatxes - Slate

### D.O. Montsant

#### Grape varieties:

- 100% Garnacha negra

#### 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 slate. Llicorella rock formed at high temperature, high pressure environment, deep within the earth's crust, becoming laminated during the formation process. The llicorella slate is in close contact with the roots
- The soil is remarkably acidic.

#### 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:

- Cherry intense color. On the palate, this Garnacha shows more of the darker fruits and is characteristic for its mineral traits, with notes of grafite, and wet pebbles. Tannins are quite present, yet ripe on a full body. Balsamic and herbal long finish.

#### Food pairing:

- Accepts all types of pairings, but considering its special traits coming from the Slate soil, we highly recommend opening this wine with red meats. Steaks, tuna tartars, cod and mushroom rissottos are great choices to pair with this Garnacha.

