

La Nit de les Garnatxes Slate

D.O. Montsant

Varieties: 100% Red Garnacha

Vines: 15-40 years old. Altitude: 150-450 m.

Harvest: handpicked, mid September.

Soils: 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.

Vinification: Fermented at controlled temperatures (27-29°C).
Maceration: 21-35 days. Alcoholic and malolactic fermentation carried out stainless steel vats. Soft filtering.

Aging: 3 months in French oak barrels (300l), light and medium toasted. Posterior aging 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: Cherry intense color. On the palate, this Garnacha shows more of the darker fruits and is characteristic for its mineral traits, with notes of graphite, 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 risottos are great choices to pair with this Garnacha.

