

La nit de les garnatxes: **CLAY**

Tasting note

Intense cherry colour; This is a really complex wine with very marked notes of forest undergrowth and tannins that "stick" in the mouth. A truly wild Wine!

Pairing

Accepts all types of pairings, recommended for intense and meat dishes as proposed by Michelin-star restaurant "Rincón de Diego":

Orange jelly lacquered duck with on crunchy pistachio bed.

Best served between 15 and 17°C.

Grape varieties

100% Garnacha



Winemaking

Fermented in controlled temperature (24-28°C)
maceration: 28 days;
alcoholic and malolactic fermentation in barrels (500L) French oak.
Soft filtering.

Aging

4 months in new French oak barrels (228l)
light and medium roast

Vineyards

Clay soil; Land where old lake basins where present, clays sedimented in the presence of water. ... the red colour is due to oxidation. Now consist of compact soils without oxygen, where the plants suffer and seek ways in which to access the filtered water.
Soil of average acidity.

Vintage

Manual
Mid September
750 to 1000gr per vine
25-35hl / ha

Producción total

4.000 bottles (0.75L)

Awards and ratings

La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Argila/Clay 2015: 9,34p.