

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, such as "Orange jelly lacquered duck with on crunchy pistachio bed", as proposed by Michelin-star restaurant "Rincón de Diego"
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 in old lake basins. Clays sedimented in the presence of water. ... the red colour is due to oxidation. These old lake beds 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 2019:

- La Nit de les Garnatxes Argila 2017: 92p.

James Suckling tasting 2018:

- La Nit de les Garnatxes Clay/Argila 2016: 92p. I love the crushed wild-berry aromas with some floral notes, but also the deep, earthy quality. Then comes the great velvety texture on the ripe, but well-proportioned palate, the well-crafted dry tannins making the finish lively. Drink or hold.

La Guía de vins de Catalunya 2018:

- La Nit de les Garnatxes Argila/Clay 2016: 9,09p.

La Guía de vins de Catalunya 2017:

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