

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 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.