

## *La nit de les garnatxes:* **SLATE**

### Tasting note

*Intense cherry color; this is a really complex wine with a high mineral taste and balsamic aroma.*

### Pairing

Accepts all types of pairings, recommended for the more powerful dishes, such as "Cod in the pan with vegetables, cooked at a low temperature", as proposed by Michelin star Restaurant "Can Bosch"  
Best served between 15 and 17°C.

### Grape varieties

100% Grenache



### Winemaking

Fermented at controlled temperatures (24-28°C)

Maceration: 28 days.

Alcoholic and malolactic fermentation carried out in French oak barrels (500L).

Soft filtering.

### Aging

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

### Vineyards

Ground slate; The Licorella rock is formed in a high temperature in a high pressure environment, deep within the earth's crust, becoming laminated during the formation process.

The licorella slate is in close contact with the roots.

The soil is remarkably acidic.

### 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 Llicorella/Slate 2016: 9,21p.

#### La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Llicorella/Slate 2015: 9,35p.