

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 2017:

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