

## *La nit de les garnatxes: SANDY ALLUVIAL*

### Tasting note

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

*This is a really complex wine with ripe fruit aromas, elegant and a fine finish bouquet.*

*Easy to drink and easy to understand!*

### Pairing

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

Foie with cheese cream and quicos.

Best served between 15 and 17°C.

### Grape varieties

100% Garnacha



### 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 Honeycomb; the wind erodes the soil from the dry coastal areas, beaches, arid desert ... where the sand and silt allow deep roots which find the presence of lime.

It is the most acidic soil .

### 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 Panal 2015: 9,09p.