

la nit de les
garnatxes

sand soil & garnacha
...easy to like

CELLER DE CAPÇANES

LA NIT DE LES GARNATXES SAND

DO Montsant

"A Wine Collection born to express the diversity of our soils and terroir within the Montsant region: Four wines of 100% Grenache with a different soil and plot origin".



VARIETIES

Red Grenache 100%

Vineyards: 20-40 years old planted in sandy soil at an altitude of 150 to 250 m. Yields: 1-1,5 kg grapes/vine (35-45 hl/ha). Harvest: beginning of September. Handpicked grapes.



VINIFICATION

Fermented at a controlled temperature (27-29°C). Maceration: 15 to 20 days. Alcoholic and malolactic fermentation carried out in stainless steel tanks. Soft filtering. Short ageing in French oak barrels and in stainless steel vats before bottling. Limited production to 4,000 bottles.



ANALYSIS

- 14.5% vol. Alcohol
- 4,4 g/l tartaric acid
- 1,3 g/l residual sugar



TASTING NOTE

Medium deep ruby color. Fresh forest fruit aromas on the nose. On the palate, this Garnacha overflows with ripe red fruit notes: strawberries, red currant, cherries, raspberries; all this in a mellow soft medium body where the tannins are very well integrated.



FOOD PAIRING

This seductive and fruity Garnacha finds its perfect fit with soft cheese platters, mild curries, baked zucchinis and pasta. We also suggest to enjoy it with local Mediterranean cuisine such as the traditional "paella" and grilled goat.



CERTIFICATIONS

Vegan V-Label

