

LA NIT DE LES GARNATXES  
SAND - CLAY - LIMESTONE - SLATE

DO Montsant

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



Red Grenache 100%



Vegan V-Label



14.5% vol. Alcohol

Gift box: 4 x 0,375 bottles  
case measures: 268 x 63 x 265

Gift box: 4 x 0,75 ml bottles  
Case measures: 332 x 75 x 323

GIFT BOX: THE MOST PLAYFUL WAY TO LEARN ABOUT OUR TERROIR

The image of this collection is inspired in a comic design with four different layouts: each comic label and wrap has a storytelling to explain the soil attributes in the wine and the tasting notes. It is characterized by team members of Celler de Capçanes, such as winemaker Anna Rovira and Export Manager Jürgen Wagner. The name of the collection is a homage to a Tasting Event on wines of grenache that was held yearly in the Winery.

PRODUCT PRESENTATION: Innovative concept & presentation

- Big set of the 4 terroirs: 4 x 0,75 ml bottles. Delivered in a cartridge case of 3 sets.
- Small set of the 4 terroirs: 4 x 0,375 ml bottles. Delivered in a cartridge case of 3 sets.
- Single bottle, wrapped in comic paper. Served in cases of 6 bottles, single terroir.
- Single bottle (non-wrapped). Label = the comic. Delivered in cases of 6 bottles, single terroir.

**ORIGIN.** Vineyards up to 40 years old from different plots within the DO Montsant: planted in clay, limestone, sand and slate soils at an altitude ranging from 200 to 500 m from sea level. Average yields: 750-1000 g /vine (25-35 hl/ha). Harvest: mid September. Handpicked grapes. Field pre-selection.

**VINIFICATION.** Fermented at a controlled temperature (27-29°C). Maceration with the skins of 21 days. Alcoholic and malolactic fermentation carried out in stainless steel vats. Follows a short ageing in French oak barrels and stainless steel vats. Each wine has a limited production to 4,000 bottles.