

La nit de les garnatxes: **LIMESTONE**

Tasting note

Intense cherry color; This is a really complex wine, subtle aromas, floral. In the mouth is large, complex and very persistent.

Pairing

Accepts all types of pairings, recommended for even mild dishes as proposed by Michelin star Restaurant "Can Bosch"

Cream peas with Perol sausage.
Best served between 15 and 17°C.

Grape varieties

100% Garnacha



Winemaking

Fermented in 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 limestone; Fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention in lack of rain. So the roots are deep, searching for compact ground.

The soil is less acidic.

Vintage

Manual

Mid September

750 to 1000gr per vine

25-35hl / ha

Producción total

4.000 bottles (0.75L)