



Wijnfiche

Celler Capçanes – La Nit de les Garnatxes – 4 x 37,5cl Soil Box | Montsant DO Garnacha Spain (CATALUNA) – 2020

Vinification

Manual harvest mid-September. The grapes ferment at a controlled temperature of 27-29 °C and macerate for a period between 21 and 35 days. Both alcoholic and malolactic fermentation take place in inox tanks. Final ageing lasts 6 months (concrete tanks). Only the wine from the slate terroir matures for an additional 3 months in French oak barrels.

Taste

This giftbox contains the "Terroir Workshop Line" from Celler Capçanes. Each of these wines is a single variety Garnacha. The only major difference is the terroir! The grapes for each individual wine come from a specific soil type: sand, clay, limestone and slate. Sand: Fresh forest fruits and ripe red fruit (strawberry, cherries, raspberry). Very well integrated tannins. Clay: Very complex wine with forest fruits. Tannins that "stick" in the mouth. Limestone: Floral and red fruit aromas. Vibrant acidity. Slate: Dark fruit and lots of minerality (wet pebbles and graphite). Balsamic and herbal finish. Do you taste the difference?

General information

Type: Red wine

Grape varieties: Garnacha (100%)

Viticulture: Traditional

Serving temperature: 16-18 °C

