

Garnatxa Negra

Organic




D.O. TERRA ALTA



AWARDS



TASTING NOTE

-  Cherry red color with a violet rim, thin layer.
-  Intense notes of red fruit, currants and raspberries appear on the nose, ripe but fresh at the same time.
-  On the palate it is much more serious than it appears, with melted and friendly tannins, fresh entry and good mid palate, enveloping texture, good concentration of fruit.

VARIETIES

Garnatxa 100%





VINEYARDS


Vines between 15 and 30 years old, grown organically, from family farms and also from a selection of trusted producers from the area.

SOIL TYPE

Various soils: sandy, clayey and calcareous.

CLIMATE

-  Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.
-  Notorious influence of the balance of 2 winds: the Garbi, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.

-  Very low rainfall: annual average of 450mm.



ELABORATION



Manual harvest with careful selection in the field. The grapes are cooled and partially destemmed before going to the tanks for cold maceration with the skins. When the temperature increases, spontaneous fermentation begins with the wild yeasts, which lasts about 15 days, during which time the daily *pigeages* ensure a smooth extraction of tannins and color.

After fermentation, the wine is aged for 6 months in 50HL Austrian oak *foudres*.

RECOMMENDED PAIRING



“Pantumaca” (Catalan aperitif of bread with tomato) with dry meats and cheeses or Pizza.

14,5% Vol.



12 - 14°C



Did you Know...?

The arch that guards the hill that you see on the label is the only standing piece of the San Juan's castle of Río Algars, a building of Templar origin that was built on a small Arab castle.

