



Wijnfiche

## **Domini de la Cartoixa – Galena | Priorat DOCa | BIO Spain (CATALUNA) – 2020**

### **Domain**

#### **Domini de la Cartoixa**

Priorat is located southwest of Barcelona, and is a wild area. It is the only DOCa-status next to Rioja. The grounds of Domini de la Cartoixa (El Molar) were still owned by the Carthusian monks of Scala Dei Priory in the Middle Ages. They promoted viticulture and spread a kind of spirituality that can still be felt in the old vineyards today. Today the domain is in the hands of the Pérez-Dalmau family.

### **Vinification**

Grapes from five of our fourteen organic farming vineyard plots, based on the type of terrain and the adaptation of the vine to it. Production 0.5 kgs. per strain. Rigorous manual selection of the grapes that arrive at the winery in perfect sanitary conditions. The fermentation and maceration of each variety take place separately, in stainless steel tanks. Subsequently, the skins are gently pressed to continue with the malolactic fermentation. Finally, the different varieties are blended before entering barrels. Ageing for 12 months in French oak barrels (90%) and American (10%) and 24 months in bottle.

### **Taste**

Galena is a wine with an intense cherry red color, where we want to express what our territory is. This has an important and always present mineral component, which provides freshness. It presents a remarkable aromatic complexity and a great wealth of nuances, where balsamic aromas and dried black fruits predominate, as well as jams, with light touches of black spices. On the palate it is very fatty and fresh, with a powerful but soft first attack, highlighting the aromas of black spices and minerality.

### **Food pairing**

Meat - red | BBQ | Pigeon | Duck | Mushroom - wild

## General information

Type: Red wine

Grape varieties: Merlot, Cariñena, Garnacha, Cabernet Sauvignon

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex generous

