

**Celler Capçanes – La Nit de les  
Garnatxes – Llicorella | Montsant DO  
Garnacha  
Spain (CATALUNA) – 2021**

**Vinification**

Ground slate. Llicorella rock formed at high temperature , high pressure environment, deep within the earth's crust, becoming laminated during the formation process. The llicorella slate is in close contact with the roots. Fermented at controlled temperatures (27-29°C). Maceration: 21-35 days. Alcoholic and malolactic fermentation carried out stainless steel vats. Soft filtering. Ageing for 3 months in French oak barrels (300l), light and medium toasted. Posterior aging in concrete vats for 6 months, before bottling.

**Taste**

Cherry intense color. On the palate, this Garnacha shows more of the darker fruits and is characteristic for its mineral traits, with notes of grafite, and wet pebbles. Tannins are quite present, yet ripe on a full body. Balsamic and herbal long finish.

**Food pairing**

Risotto, Fish - Tuna, Risotto with mushrooms, Spiced dishes

**General information**

Type: Red wine

Grape varieties: Garnacha (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 15-17°C

