Wijnfiche

Celler Balart - Amfora Negre | DOC Terra Alta Garnatxa Negra Spain (CATALUNA) — 2022

Domain

Celler Balart

In 2002, Marc started the first winemaking project in his grandparents' family house, in the heart of the historic center of Gandesa (Catalunya). Until 2011, he worked alone making a single type of wine, Borretes, a monovarietal from Carignan. This year, Lluís joins the project and they sign as Celler Germans Balart. At this point, they start making grenaches and grow the project. With the evolution of the project, comes a new challenge, and it is in 2020 that they change their facilities for more comfortable and efficient ones in new place. Currently, Marc takes care of the direction of the field, and Lluís of the commercial section and together we do the oenology in equal parts.

Vinification

Manual harvest with 20kg cases. Fermentation in stainless steel tanks, at a controlled temperature of 22°C. 4 months in amphora with aging on lees.

Taste

Clean and bright, intense cherry color. Red and black fruits, licorice, mineral touches. Slightly balsamic. Voluminous, friendly, silky. Fine tannins and integrated acidity. Long and elegant finish.

Food pairing

Meat - aged beef | Vegetable platter | BBQ | Cheese - aged

General information

Type: Red wine
Grape varieties: Garnacha Negra (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 16 °C
Taste profile: Elegant refined

