

LA NIT DE LES GARNATXES SAND

D.O. MONTSANT



ABOUT THIS WINE

Celler Capçanes' La Nit de les Garnatxes Sand is a seductive and fruity Garnacha from sandy soils in D.O. Montsant. With 20-40-year-old vines and a production of 4,000 bottles, this wine showcases ripe red fruit notes in a mellow medium body with well-integrated tannins.

TASTING NOTES

Medium deep ruby color with fresh forest fruit aromas. Ripe red fruit notes of strawberries, red currant, cherries, and raspberries on the palate with soft tannins.

VINIFICATION

Fermented at controlled temperatures, 28-day maceration, aged in concrete vats and wood barrels, and soft filtering before bottling.

AWARDS

92 pts Vinous; GOLD with 92 pts
International Wine and Spirits

PRODUCER

Celler Capçanes

COUNTRY

Spain

REGION

Montsant

CLASSIFICATION

D.O.

AGING

Aged in concrete vats and wood barrels
before bottling

SOIL TYPE

Sandy soils

ALCOHOL CONTENT

14.5% ABV

VINTAGE

2023

GRAPES

100% Red Garnacha

COLOR

Red

STYLE

Still

CERTIFICATIONS

Vegan

AROMAS

Fresh forest fruit

PAIRINGS

Soft cheese tables, mild curries, baked
zucchini, pasta, paella, goat cheese
salads

SERVING TEMPERATURE (°C)

16-18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard