

LA NIT DE LES GARNATXES CLAY

D.O. MONTSANT



ABOUT THIS WINE

La Nit de les Garnatxes from Celler Capçanes is a unique red wine from D.O. Montsant, showcasing intense cherry color and complex forest undergrowth notes. The vineyard's clay soil with high iron content adds to its wild character. With short aging in concrete vats and wood barrels, this wine offers a truly distinctive experience.

TASTING NOTES

Intense cherry color with marked forest undergrowth notes and gripping tannins. A wild wine experience.

VINIFICATION

Controlled fermentation in stainless steel vats, maceration for 21-35 days, and short aging in concrete vats and wood barrels before bottling.

AWARDS

91 pts Vinous; GOLD with 93 points
International Wine and Spirits Awards

PRODUCER

Celler Capçanes

COUNTRY

Spain

REGION

Montsant

CLASSIFICATION

D.O.

AGING

Short aging in concrete vats and wood barrels before bottling

SOIL TYPE

Clay

ALCOHOL CONTENT

14.5% ABV

VINTAGE

2023

GRAPES

100% Red Garnacha

COLOR

Red

STYLE

Still

CERTIFICATIONS

Vegan

AROMAS

Notes of forest undergrowth

PAIRINGS

Grilled meats, lamb, casseroles, stews

SERVING TEMPERATURE (°C)

16-18

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