

LA NIT DE LES GARNATXES SLATE

D.O. MONTSANT



ABOUT THIS WINE

Capçanes winery in Montsant, Spain, produces La Nit de les Garnatxes Slate, a Red Garnacha with intense cherry color and mineral traits from the slate soil. With ripe tannins and a balsamic finish, it pairs well with red meats. The winery's history is rooted in crafting unique wines from old vines.

TASTING NOTES

Intense cherry color. Dark fruits on the palate with mineral traits. Ripe tannins, full body, balsamic and herbal long finish.

VINIFICATION

Fermented at controlled temperatures, macerated for 21-35 days, aged shortly in concrete vats and wood barrels before bottling.

AWARDS

91 pts. GOLD International Wine & Spirits Awards; 93 pts La Guia de Vins de Catalunya

PRODUCER

Celler Capçanes

COUNTRY

Spain

REGION

Montsant

CLASSIFICATION

D.O.

AGING

Short aging in concrete vats and wood barrels before bottling

SOIL TYPE

Ground slate. Llicorella (slate) rock formed at high temperature, high pressure environment, deep within the earth's crust. The llicorella (slate) is in close contact with the roots.

ALCOHOL CONTENT

14.5% ABV

VINTAGE

2022

GRAPES

100% Red Garnacha

COLOR

Red

STYLE

Still

CERTIFICATIONS

Vegan

AROMAS

Cherry, Dark fruits, Mineral, Graphite, Wet pebbles

PAIRINGS

Red meats, Steaks, Tuna tartars, Cod, Mushroom risottos

SERVING TEMPERATURE (°C)

16-18

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