

LA NIT DE LES GARNATXES LIMESTONE

D.O. MONTSANT



ABOUT THIS WINE

Celler Capçanes' La Nit de les Garnatxes is a unique red wine from D.O. Montsant, showcasing floral and red fruit aromas. The limestone soil imparts freshness and acidity, ideal for pairing with roasted meats and veggies. With a short aging process, this wine's vibrant acidity and fragrant notes make it a standout choice.

TASTING NOTES

Medium cherry color with floral and red fruit aromas. Vibrant acidity on the palate with fragrant floral notes over cherries and red currant.

VINIFICATION

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

AWARDS

90 pts. Guia Penin, Gold International Wine & Spirits Awards Spain

PRODUCER

Celler Capçanes

COUNTRY

Spain

REGION

Montsant

CLASSIFICATION

DO

AGING

Short aging in concrete vats and wood barrels before bottling

SOIL TYPE

Limestone

ALCOHOL CONTENT

14.5% ABV

VINTAGE

2022

GRAPES

100% Red Garnacha

COLOR

Red

STYLE

Still

CERTIFICATIONS

Vegan

AROMAS

Floral, Red fruit

PAIRINGS

Duck, Venison, Pork roasted plates, Honey roasted veggies, Cremes

SERVING TEMPERATURE (°C)

16-18

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