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Una nit en globus 2016



Viticulture & Vineyards

Grapes from Les Comes vineyard, surrounding Marçà village. Organic viticulture. Vineyard's management is done 100% by hand.



Winemaking

Harvest in boxes of 10 kg. Once in the winery, grapes are selected through a sorting table. Fermentation occurs in cement tanks during 10 days with 50% of the stalks. Indigenous yeast and low temperature controlled to keep freshness and fruitiness. After fermentation, wine is kept 6 months in the same tank and it spends at least 6 extra months in bottle.



Blend

70% Black Grenache, 20% Carignan, 10% Syrah.



Tasting

A fresh and an easy drinking wine that pairs with any traditional meal. Expresses the fruit of the vineyard, without influence of ageing aromas.

*This is the first wine of the new winery in Capçanes. It will include single vineyard wines of long ageing and produced 100% with the traditional grape varieties in Montsant (Grenache and Carignan) with the aim of expressing the different soils we have in each plot.

