



UNA NIT EN GLOBUS 2020

Garnacha Tinta / Cariñena / Syrah

With the first vintage 2016 on the market, **Una Nit in Globus** has established itself as one of our most cosmopolitan young wines.

Its **freshness** and **elegance** is complemented by its **attractive** and **romantic** image. An image that remembers the starry universe where we would like and where we can travel through this illustration.

Produced with the traditional varieties of the area and the ones that represent us the most: **Garnacha Tinta**, the variety that defines us most, gives it red fruit and delicacy. **Carignan**, more intense, brings some mineral touches. And a small percentage of **Syrah**, which rounds it with some floral hints.

The **vineyards**, the small plots that are surrounded Marçà village, are located about 350 meters above sea level, which helps to maintain that **fresh acidity** that all our wines have. The vines are between 20 and 35 years old and are planted on clayey-calcareous soils mostly, some combined with sand and stones.

As in all fields, we follow the principles of **organic farming**, promoting **biodiversity** and avoiding chemical-synthetic products. The vineyard should be kept **alive, vital** and let it develop as natural as possible.

Only in this way, **regulating yields** and doing all vineyard tasks **by hand**, vines can offer us a **healthy, balanced, unique** and differences between plots.

Minimal intervention prevails in the cellar. Thus we can maintain the aromatic richness of the grape itself and its **original** character.

During fermentation, done in concrete tanks, we add a small percentage of stalks to provide structure, **complexity** and **balance**.

Fresh, fruity and adaptable to all occasions.

A mixture of red fruits and forest fruits, brings us closer to everyday life. A proximity that allows us to enjoy the wine and the moment without complications and on any occasion.

Fine, round and subtle.