



## Proyecto Garnachas de España

vintae



### TECHNICAL NOTE

Garnatxa Fosca del Priorat is a wine that brings together the typical mineral qualities of Priorat wines in a perfect fashion, with a fresh and tasty fruit whose result is a complex but at the same time rich and easy-drinking wine.



### VARIETIES

100% Red Garnacha.



### ALCOHOL CONTENT

14 % Vol.



### VINEYARDS

Old vineyards, over 60 years old. Located between 300 and 400 metres above sea level on the sloped hillsides and slate soiled terraces of the mountains of Molar (Tarragona).



### HARVEST

Harvested manually during the last days of September and the first days of October.



### WINEMAKING AND AGING

Fermentation takes place in stainless steel tanks under a controlled temperature below 28°bcC. Maceration is carried out for two weeks. Aged in French oak barrels for 10 months.



### TASTING NOTES

A burgundy wine with notes of youth and aging. Interesting bouquet where the mineral qualities provided by the dark slate soils perfectly combine with the typical red fruit nuances of the Garnacha. On the palate, it is a rich and tasty wine with a well-balanced elegance and finesse, complexity and length.

La Garnatxa  
Fosca del Priorat



Presentation: 75 cl