

*Vins de la Mediterrània*  
**LA GARNATXA 2020**

*enovitis*  
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

### THE VINEYARD

Vineyards cultivated on steep slopes, on slate and clay soils, in the municipality of Torroja del Priorat. The climate is semi-arid Mediterranean continental, where the austere conditions lead the vines to express to the extreme the characteristics of the resulting wine.

### LA GARNATXA 2020

A single-varietal wine made from Garnatxa Negra [Grenache]. Hand-selected harvest. Fermentation with whole berries, without stems. Gentle daily punch-downs during the first few days to aid extraction, combined with a long post-fermentation maceration for polysaccharide extraction. Aging for 12 months in 300-liter French oak barrels.

### TASTING NOTES

La Garnatxa is a red wine of cherry color with garnet rim. Pleasant nose filled with ripe fruit, predominantly forest fruits, gentle toasted oak hints with spicy notes reminiscent of cocoa and dry tobacco. Mineral undertones.

Powerful entry on the palate, luscious, broad, and intense, with excellent structure, ripe fruit, and good acidity. Long finish with a lingering taste of ripe fruit.

A wine that truly represents its terroir.  
Consumption temperature: 15°C

#### Winemaking and aging

Area:	Torroja del Priorat (Priorat) Winemaker selection
Type of soil:	Llicorella (slate) clay soil
Variety:	Grenache 100%
Harvest:	September 18th
Aging:	12 months in french oak 300L
Nº of bottles:	300

#### Analytical data

Alcohol:	15 % vol
Volatile acidity:	0,45 g/L
Residual sugar:	<0,10 g/L
Total acidity:	5,80 g tartaric acid/L
pH:	3,40
Total sulphites:	<15 mg/L

*enovitis*  
DISTRIBUCIÓ