CLOSPACHEM

PACHEM 2019
The wine by and for the future generations

VARIETALS: This wine is made mainly from Grenache grapes from different areas of the DOQ Priorat, which allows us to paint a canvas with the different areas and terroirs.

HARVEST: September 02, 2019. As with all the work we do in the vineyard, the grapes are harvested by hand. It is done with boxes in 12 kg with a first selection of the grapes in the field followed by a second selection in the winery to ensure maximum quality.

ELABORATION: The terroirs are vinified separately, at controlled temperature, in stainless steel tanks.
Fermentation is spontaneous, carried out with indigenous yeasts from the grapes themselves. Macerations are short, 8 to 10 days, during which the must is gently pumped over to obtain a very subtle extraction.
Malolactic fermentation follows, followed by 8 months of aging in stainless steel and concrete tanks.

TASTING NOTE: The very warm 2019 vintage makes Pachem 2019 a wine with more body than the previous vintage, but without losing freshness and softness, characteristics of Pachem, which we preserve thanks to a low extraction during fermentation.
The nose is marked by mineral aromas accompanied by aromas of fresh red fruits, strawberries and cherries especially. On the nose, a diversity of aromatic plants can be noted, such as fennel with certain aniseed touches.
On the palate, the wine is fresh, direct and mineral, characteristic of llicorella soils.
This wine expresses the heterogeneity of the Priorat soils in a joyful, complex and elegant way.

FOOD PAIRING: Pachem is a delicate but direct and complex wine. It is a polyvalent wine that can be enjoyed both by the glass and with a variety of meals: from a cheese and cured meats platter to a stew dish. It is a red wine to drink in all seasons of the year. Its freshness and smoothness make Pachem the perfect wine to accompany summer barbecues.

ALCOHOL CONTENT: 14%

PH: 3.40

ATOT: 5.35 g/l H2T