



# CLOS PACHEM

## CAMÍ DE LA MINA 2019

### Unctuous and elegant

**VARIETALS:** 50% red Grenache and 50% Carignan. This wine is made from 40-year-old vines that grow in licorella soil in Gratallops and sandstone in Torroja providing minerality and direction to the wine.

**HARVEST:** September 05, 2019, for Grenache and September 17, 2019, for Carignan.

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

**WINEMAKING:** The varieties and plots are vinified separately, at controlled temperature, in individual 1000 L tanks. Fermentation is spontaneous, carried out with indigenous yeasts from the grapes themselves. Maceration lasts 10 to 14 days, during which we gently stir the must to obtain a minimal and delicate extraction.

Malolactic fermentation follows, and then the wine is aging for 12 months, half in French oak barrels and half in 1000 L ceramic stoneware vats.

**TASTING NOTE:** The nose reveals intense notes of delicious red and black fruits, with a predominance of cherry. The Carignan part brings aromas of violet blossom and aromatic herbs to this wine. The foudre aging gives very subtle hints of vanilla and toasted aromas.

In the mouth the wine has a complexity of flavors. It is an unctuous and elegant wine with great breadth. However, this wine also has a good direction due to its good acidity.

Camí de la Mina is a gourmet wine that makes us want to repeat.

**FOOD PAIRING:** Camí de la Mina is a persistent wine that combines perfectly with red meats and game meats, accompanied by sautéed mushrooms for example. This wine complements very well typical Catalan dishes such as stews, casseroles, and rice dishes.

It is also the right wine to accompany cured and strong cheeses such as goat cheese or blue cheese.

**ALCOHOL CONTENT:** 14%

