



# CLOSPACHEM

## PACHEM 2018

### 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:** August 30, 2018. 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:** Although it comes from a very warm area, this vintage characterized by a rainy spring and rainfall before harvest, together with the low extraction in fermentation, make Pachem 2018 an agile, fresh, and easy to drink wine.

The nose is characterized by very fine and elegant aromas, where we can find a combination of fresh red fruits, of strawberries and cherries especially, and a diversity of aromatic plants, such as fennel with certain aniseed touches. On the palate, Pachem retains a good acidity that gives it a great direction, without losing sweetness, fruit, and complexity. Its fine, direct, and pure cut gives it a marked personality.

Pachem is a wine that, without losing its identity, invites us to give free rein to our creativity.

**FOOD PAIRING:** Pachem is a light but direct wine that pairs perfectly with white meats and fine dishes. Its good acidity invites us to repeat after a first glass.

Thus, Pachem is a wine that we can enjoy at any time of the year: either by the glass or with a meal in between; to share, with family and friends.

**ALCOHOL CONTENT:** 13.5%

**PH:** 3.40

**ATOT:** 5.35 g/l H2T





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PRIORAT DOQ WINERY  
GRATALLOPS