



CLOSPACHEM

PLANASSOS 2019

VARIETALS: This wine is made from old Carignan of our Planassos vineyard in Gratallops.

VINEYARDS: 60-80 years old Carignan

HARVEST: September 2019. Handpicked in 12kg boxes, grape selection carried out in both vineyard and cellar.

WINEMAKING: The grapes are vinified in a 1000 L vats at controlled temperature. Fermentation is spontaneous, carried out with indigenous yeasts from the grapes themselves. 14 days maceration, during which the must is gently hand pressed to obtain a subtle extraction of the grapes. Malolactic fermentation follows, followed by 12 months of aging in 500L ceramic egg.

TASTING NOTE: Very fine on the nose, we can find the presence of black fruits, species some animal and tobacco touches characteristics of Carignan. Vibrancy and direction attributed to the Licorella soils, fruit and complexity.

ALCOHOL CONTENT: 14%

