



CARA NORD GARNATXA 2022

Altitude: Between 472 and 538 meters.

Varieties: 100% Grenache.

Geography: Abrupt and mountainous landscape, surrounded by high peaks and oak forests with rocky slopes, cliffs and steep mountains. All in the setting of the Prades Mountains Nature Reserve and the Poblet Nature Reserve.

Type of soil: Former mining area classified as a site of "Geological Interest". Poor soil with slate, boulders and calcareous clay.

Climate: Continental-Mediterranean with cold nights that allow the vineyard to rest and slow down sugar accumulation, preserving acidity and aiding flavour development.

Average vineyard temperature: 13.2 °C.

Annual rainfall: 450-550 l/m2.

Agriculture: Organic, CCPAE-certified. Exclusive use of organic fertilizers made by the winery itself. Control of the origin of organic matter and cooking temperatures. Ploughing between strains with preservation of the ground-layer vegetation. Biodynamic practices in vineyard applications and work.

Winemaking: Alcoholic fermentation at 20 °C with skins for 10-12 days in stainless steel tanks with gentle pumping over.

Aging: 3 used french oak barrels of 500L during 6 months.

Tasting notes: Cara Nord Garnacha is smooth on the palate with flavours of red fruits, raspberry and strawberry with a subtle white pepper spice note.

Designation of Origin: Conca de Barberà.

