

Naturalis Mer Garnatxa Negra 2019

PRODUCER

Celler Batea

APPELLATION

Terra Alta DO

WINE REGION

Catalunya

VARIETAL

100% Garnatxa Negra

ALTITUDE, SOILS

Poor nutrient shallow soils, medium in texture and rich in chalk, have created natural terraces located at different altitudes (ranging from 400 to 600 meters) and with different sun exposure. Overall the soils present a good drainage.

YIELDS

6.000 kg /ha

TRAINING SYSTEM

Guyot (mainly) and Gobelet vines

HARVEST

Mid September.

VINIFICATION

The grapes come from a selection of the youngest vineyards (Guyot and Gobelet trained) managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur and copper, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. The grapes are hand harvested in small bins and carried to the cellar. Then the grapes are destemmed, crushed and spontaneously fermented with indigenous yeast in stainless steel tanks with frequent pump overs until the fermentation is completed. After the racking, the wine is moved to concrete tanks in order to undergo the natural malolactic fermentation. Racked one more time, and moved to used barriques for three months with some lees stirring.

Unfined, unfiltered.

Abv 14,5%

BOTTLES PRODUCED 5.000

WINE DESCRIPTION

At sight cherry red with violet hues. The nose presents a slow evolution (due to the indigenous yeast fermentation). Elegant dark cherries at first enriched by a floral hint, and after a while aromas of pepper, black licorice and clove emerge. The palate is coherent with the nose, maybe a bit darker ending with refreshing herbal minty and balsamic touch.

SERVICE TEMPERATURE 18° C

FOOD PAIRING Great choice with sheep cheese and grilled vegetables platters, lambs, stews. Rich pastas with red sauces and meat.

CERTIFICATIONS: Organic and vegan.

