

# CLOS DE NIT

## CRIANZA 2016



Clos de Nit is a Catalan phrase that translates to “vineyard of the night.” The land that comprises the Montsant D.O. located in southern Catalonia takes the shape of a crescent moon when drawn on a map. This is the inspiration for the unique blends of the Clos de Nit range.

The Designation of Origin D.O. Montsant is known as the “diamond in the rough,” because although it is a D.O. which was created in 2001, it already has a prestigious reputation throughout the world. D.O. Montsant is located in the centre of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. It is a very isolated area, depending exclusively on agricultural production methods that respects the environment.

### VINEYARD NOTES:

The vineyards are spread out across the mountainous slopes among olive groves, forests, and stone. Loose red sands and limestone are found here. The region boasts dry reds that are concentrated, deeply colored, and have high alcohol content. Along with old vine Carignan and Grenache, Cabernet Sauvignon, Syrah and Merlot are also planted.

### VARIETALS:

40% Garnacha, 40% Cariñena, 20% Syrah

APPELLATION: D.O. Montsant

QUALITY: Crianza | 6 months in oak

### TECHNICAL DATA:

13.5% Alcohol

### TASTING NOTES

COLOR: Deep cherry

AROMA: Red and black fruits with earth and dried fruit overtones.

FLAVOR: Excellent red wine with a wide and embracing approach. It has a balance in the nose, where the fruit seems to be riper and the balsamic aromas more noticeable. A full-bodied and very well structured wine. Its tannins are noticeable but very pleasant. Very long and persistent finish.

FOOD PAIRING: Perfect wine to enjoy with all kinds of tapas. Not forgetting red meat, poultry, barbecue, rice, pasta or creamy cheeses.



UPC# 7 57410 70353 2  
12pk / 750ml

