

Clos Galena

D.O.Q. Priorat

Tasting Note

Clos Galena is a wine with an intense mature cherry red color, almost opaque. In this wine, we try to show the full potential of the Priorat *terroir*. We take care of each parcel of vineyard separately, to show their own individuality.

It possesses an intense and complex aroma, where the mature fruit with balsamic notes stand out, principally the eucalyptus, with acid fruit touches.

On the palate, Clos Galena is a bulky and powerful wine. Very long and fatty, as well as fresh and very well balanced.

Elaboration

A strict manual selection of the grapes, from five of our fourteen parcels of organic growing, based on the *terroir* and the adaptation of the vines to it.

The fermentation and maceration of each variety are held separately in stainless steel tanks. Then, a soft pressing of the skins is done, to continue with malolactic fermentation.

Finally, the blend of the different varieties is done before the wine is placed into barrels, where it will remain for 12 months.

Specification Sheet

Aging: 12 months in French (90%) and American (10%) oak barrels

Maceration: 21 days

Production: 5.000 bottles

Alcoholic Degree 15% Vol.

Total Acidity: 5,7 gr/l. (T)

Clarification: Yeast protein

Varieties: Grenache noir 40%
Cabernet Sauvignon 20%
Carignan 20%
Syrah 20%



ORGANIC GROWING



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