

Galena

PRIORAT D.O.Q.

Tasting Note

Galena is a wine with an intense cherry red color, where we try to express what our territory is. It has an important mineral component, always present, which provides freshness.

It presents a complex aroma, where red and stewed fruits, as cherries in liqueur, predominate. A remarkable balsamic freshness stands out as well.

On the palate, Galena is very fat, with a powerful intensity, freshness and a long and elegant end.

Elaboration

A rigorous manual selection of the grapes, from our fourteen parcels of organic growing vineyards.

Fermentation and maceration of each variety take place separately, in stainless steel tanks. Then, a soft pressing of the skins is done just before moving back to the reservoir, where malolactic fermentation takes place.

Finally, we make the blend of the different varieties to create the *coupage*, which will be then placed into barrels, where it will remain for 12 months.

Specification Sheet

Aging: 12 months in French (80%) and American (20%) oak barrels

Maceration: 20 days

Production: 16.500 bottles

Alcoholic Degree: 14,50% Vol.

Total Acidity: 5,0 gr/l. (T)

Clarification: Yeast protein

Varieties: Grenache noir 35%
Cabernet Sauvignon 25%
Carignan 15%
Merlot 25%



ORGANIC GROWING

Domini de la Cartoixa, S.L.

Camino de la Solana, s/n · 43736 El Molar · Tarragona
Product of Spain · Tel. +34 619 790 956 · info@closgalena.com
www.closgalena.com

