



VERY FINE VINOS
EXPORT MANAGEMENT

Domini de la Cartoixa Galena

Clos Galena

D.O.Q. PRIORAT

TECHNICAL DATA



D.O.Q: Priorat
Grenache Noir 35% Cabernet Sauvignon 25%
Carignan 15% Merlot 25% Alcohol Degree: 14,50 %
Aging: 12 months in casks of French (80%) and
American (20%) oak Maceration: 20 days
Production: 18.000 bottles
Total Acidity: 5,50 gr/i. (T)

WINEMAKING PROCESS



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.

TASTING NOTES



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.

FOOD PAIRING



Combine with rice dishes, chicken, duck magret or confit, white fish

LOGISTICS



Palletization Data: 576 bottles, 96 cases
Boxes: 6 bottles Weight: 1 box 8k Boxes Bar Code:
8437006680127
Bottle Bar Code: 8437006680028



WINES