



VERY FINE VINOS
EXPORT MANAGEMENT

Domini de la Cartoixa

Clos Galena

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D.O.Q. PRIORAT

TECHNICAL DATA



D.O.Q: Priorat
Grenache Noir 40% Cabernet Sauvignon 20%
Carignan 20% Syrah 20%
Alcohol Degree: 14,50 %
Aging: 12 months in casks of French (90%) and
American (10%) oak barrels plus 24 months
resting in bottle at the cellar
Maceration: 21 days
Production: 5.000 bottles
Total Acidity: 5,60 g/l. (T)

WINE MAKING PROCESS



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.

TASTING NOTES



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

FOOD PAIRING



Combine well with red meats, stews in sauce.

LOGISTICS



Palletization Data: 480 bottles, 80 cases
Boxes Bar Code: 8437006680219
Bottle Bar Code: 8437006680011



WINES