CLOS DE LÔM

VINOS DE FINCA

EST. 1836

Clos de Lôm – Garnacha 2018 – 75 cl.

Garnacha 100%

D.O. VALENCIA

VINEYARDS AND TERROIR

Location: Fontanars dels Alforins –Valencia, Spain-

Altitude: 640 metres.

Climate: Continental climate with Mediterranean influences

Soils: Clay and limestone.

Age of the vines: 40 years

Growing system: Non-irrigated goblet vines.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to traditional growing criteria in a balanced, caring and sustainable way. The vineyards' soils, poor in organic substances, carry great importance; hence enables full terroir expression.

WINE-MAKING

Each variety is hand-harvested in the own estate. After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness of the grapes and begin the harvest. In this vintage, the Garnacha was picked in the second week of September.

Once the grapes have arrived at the cellars, early in the morning, are processed with the newest technology, in order to delay the fermentation process. Once destemmed, crushed, and vatting in small stainless steel deposits, to achieve a higher extraction of aromas we chill the must at 12ºC during cold maceration, for 5 days at least, and succesive pumping over with compressed gas.

We control the fermentation temperature under 26ºC. After devatting, we clarificate, then the filtration process helps to air and clean the lees excess. The end of fermentation is done at 22ºC in stainless steel vats.

The natural maturing of red wine is complemented with modern micro-oxygenation techniques, which allows us to achieve stabilisation and balance of anthocyans and tannins.

In order to succeed the malolactic fermentation we benefit from our special selected lactic bacteria culture.

TASTING NOTES

This pleasant wine shows a deep red colour with purple hues.

High intensity, complex, the nose is intense, with hints of black fruits; redcurrant, raspberry, blueberry jam, balsamic notes and subtle toast. The palate is intense, meaty, tasty and very fruity, with hints of well-integrated ripe tannin, silky with great acidity and a very nice final. The aftertaste is long and classy. In definitive, it is a very elegant wine with the unique personality of the wines from Clos de Lôm Winery.

SERVICE RECOMMENDATION — SERVED AT 16-18°C

Clos de Lôm Garnacha is perfect for pairing with lamb, game meats, mixed paella, stews and aged cheeses and indulgent with dark chocolates.

ANALYTICAL DATA

Alcohol Vol: 13.5%

pH: 3.49

Residual sugar: 2.5g/L

Total Acidity: 6.7g/L - Tartaric Acid.

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