



CLOSPACHEM

TECHNICAL SHEET

CAMÍ DE LA MINA 2020

UNCTUOUS AND ELEGANT

Michel Grupper, a Priorat enthusiast, decided to create his own winery in 2015 and call it CLOS PACHEM, a name with which he honors his three children as the name is the acronym for PAul, CHarles and EMma.

CLOS PACHEM wines aspire to reflect the Priorat *terroir*, making wines under the precept of minimal intervention and showing the expression of traditional varieties from the prism of finesse and honesty, allowing the grapes to express themselves.




WINEMAKING: This wine is made from old vines of Grenache (harvested on August 27th) and Carignan (harvested on September 1st) from Gratallops and Torroja, with slate and sandstone soils, which give it minerality and direction.


Harvested by hand in 12 kg boxes, with a double selection of the grapes in the vineyard and in the winery.


The grapes are vinified separately -according to variety and plot of origin- in individual 1000 liter tanks.


Spontaneous fermentation with indigenous yeasts and a short maceration period of 10 to 14 days during which we gently stir the must to obtain a careful and smooth extraction. This is followed by malolactic fermentation and then aging begins.

 12 months: half in French oak fudres and the other half in 1000-liter sandstone jars.

TASTING NOTES:

 Ruby red color of medium intensity.

 Intense aroma of red and black fruits, especially cherry, along with floral notes of violet and aromatic herbs provided by the Carignan. Secondary aromas such as vanilla and toasted and spicy notes.

 The palate is unctuous and elegant, with great breadth. It highlights the complexity of flavors, ripe red and black fruits, spicy notes. Velvety tannins and long aftertaste. Very good acidity, which prolongs the finish and makes it fresher. Sweet.

PAIRING

Camí de la Mina is a wine to accompany red and game meats, mushrooms, vegetable lasagna, roasted vegetables... It is also the perfect companion for stews (both meat and seitan or tempeh), as well as cured and goat cheeses.

TECHNICAL INFORMATION



Grenache and Carignan

Alcohol strenght: 14,24%

Total acidity: 5,4g/l tartaric

Residual sugar: 0,8g/l

Allergens: contains sulphites

