



CLOS PACHEM

TECHNICAL SHEET

# PACHEM 2019

## WINE FOR AND BY FUTURE GENERATIONS

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:** The 2019 vintage was very warm and dry (spring without rainfall, torrid summer) and the harvest was brought forward to the beginning of September in the Gratallops area. The grapes were harvested at the beginning of September in the Gratallops area and the grapes were very concentrated, with low yields and excellent quality.


The grapes were harvested by hand in 12 kg crates, with a double selection of the grapes in the vineyard and in the cellar.


The grapes from each *terroir* are vinified separately in stainless steel tanks at controlled temperatures. Spontaneous fermentation with indigenous yeasts and a short maceration period of 8-10 days with gentle pumping over of the must to ensure a subtle extraction. Subsequently, malolactic fermentation takes place.

 12 months in stainless steel and concrete tanks.

### TASTING NOTES:

 Ruby red colour with medium intensity.

 Fine and subtle aromas, with red fruits such as strawberry and cherry, notes of orange peel, as well as Mediterranean herbs such as fennel, which adds aniseed notes.


 The first taste reveals a strong character in which the notes of red fruit stand out together with a marked acidity, making it a direct and pure wine, with personality and which, without losing its identity, invites us to take the next sip.

### PAIRING

Pachem is a light wine that goes well with white meats, fish stews, pasta dishes such as carbonara and even a good risotto.

It is also a wine that can be enjoyed by the glass between meals and is best paired with friends and family

### TECHNICAL INFORMATION

 Grenache

**Alcohol strength:** 14,45%

**Total acidity:** 6/l tartaric

**Residual sugar:** <0,2g/l

**Allergens:** contains sulphites

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