



CLOSPACHEM

TECHNICAL SHEET

PACHEM CARINYENA 2021

GOURMAND IMPERFECTION

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.



Tim Atkin™



9,59




VINIFICACIÓN: the 2021 vintage stands out for the quantity and quality of the grapes, as it reached record levels of grape production.


January brought a big surprise: a heavy snowfall that left accumulations of 60 cm in the vineyard; later on, the spring was dry and warm, which allowed excellent development of the vines and berries, followed by a dry and hot summer. The rains arrived during the harvest and allowed the grapes to ripen longer, especially the Carignan, without affecting their healthiness.


This Carignan was harvested between 5 and 8 October.

The grapes from each *terroir* were vinified separately in stainless steel tanks. Fermentation is spontaneous, with indigenous yeasts and a short maceration period of 8-10 days with gentle pumping over of the must to ensure a subtle extraction. Fermentation lasted almost a month, followed by malolactic fermentation.

TASTING NOTES:

 Ruby red colour with violet notes and medium-low intensity.

 Fine and subtle aromas, highlighting violet, spicy notes, black fruit - especially blackberry-, black fruit jam, tobacco...


 Character, fresh and sweet black fruits, sweet liquorice, spicy notes. The pronounced acidity stands out, but at the same time sweet notes. It is a straightforward and pure wine, honest, with personality and without losing its identity, that invites you to take another sip.

PAIRING

Pachedem Carinyena is a wine with great personality that matches with meat, blue fish and also monkfish or grouper, pasta, aubergine meatballs, beetroot salads, etc.

It can also be enjoyed by the glass between meals and the best pairing is to share it with family, friends and, if you prefer, with a pizza.

TECHNICAL INFORMATION

 Red Carignan

Alcohol: 14%

Total acidity: 5,6 g/l tartàric acid

Residual sugar: <1,2g/l

Allergens: conté sulfits

