



CLOS PACHEM

TECHNICAL SHEET

# PLANASSOS 2020

## WINE FROM THE *PLANASSOS* AREA, IN GRATALLOPS

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.

92

Peñín




Our wine is named after its location, *Planassos*, nestled between the villages of Gratallops, Bellmunt and El Molar. *Planassos* is made from old Carignan on slate soil.

The 2020 vintage was characterised by an extremely rainy spring and a pair of dry months in the summer. Production was reduced by 20% but with a high quality and healthiness. *Planassos* is the pure reflection of the survival of Cariñena. Purity and race reflected in a wide range of aromas and textures. Due to the large amount of water that rained in spring, the concentration of the berries is lower than in the previous vintage.


### WINEMAKING:


Hand-picked grapes by our team in 12 kg crates on 16 September, with a first selection in the vineyard and another in the winery. Fermentation is made using indigenous yeasts from the grapes in a 500-litre tank, where they are gently crushed for 20 days in order to obtain a subtle extraction. Afterwards, malolactic fermentation takes place spontaneously and is followed by ageing in ceramic eggs. This vintage we only obtained 493 litres.

 12 months: in a 500 l ceramic egg.

### TASTING NOTES:

 Red ruby colour with violet hues.

 Intense aromas of black fruits and flowers, with violet and spicy notes such as clove, cardamom and tobacco. It is a complex aroma, reminiscent of the typical characteristics of Carignan.


 On the palate it is elegant, complex, vibrant and intense. Notes of ripe black fruit and spicy notes combine with the acidity on the palate. Soft and velvety tannins, subtle but present. Long and persistent aftertaste.



### PAIRING

*Planassos* is a wine to accompany red meats, stews, but also steak tartar or tuna tartar, salmon... mushroom risottos, vegetable paellas, sliced beetroot salad, tempeh casserole with vegetables, vegetable or soja beans pie.

### TECHNICAL INFORMATION

 Carignan

**Alcohol strength:** 14%

**Total acidity:** 5,3g/l tartaric

**Residual sugar:** 0,5g/l

**Allergens:** contains sulphites

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