



CLOS PACHEM

TECHNICAL SHEET

# PLANASSOS 2019

## 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.



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.

high quality and great concentration in small grape berries. *Planassos* is the pure reflection of the survival of the Carignan. Its purity and heritage both are reflected in a wide range of aromas and textures.


### WINEMAKING:


Harvested by hand in 12 kg cases with a double selection of the grapes, first in the vineyard and later in the winery. Spontaneous fermentation with indigenous yeasts and a maceration period around 20 days during which we gently stir the must to obtain a subtle extraction. This is followed by spontaneous malolactic fermentation and then ageing begins.

 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: 6g/l tartaric

Residual sugar: 0,2g/l

Allergens: contains sulphites

WINE in MODERATION

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