

## Clos AMAE 2019

### Black Grenache – Tempranillo – Syrah

#### Viticulture and Characteristics of the Season

This wine includes the initials of the four members of the family in its name. It is a blend of three varieties that grow on our vineyard all of them benefiting from our granite soils, and the greater or lesser exposure to the north wind (tramontana).

The heat of the summer of 2019 strongly influenced the harvest date of each variety, beginning with Tempranillo and Syrah in September, ending with the Garnacha in October. All the grapes met excellent sanitary conditions and homogeneous ripeness.

#### Winemaking and Ageing

The alcoholic fermentation of each of these varieties is carried out separately. The extraction is done using a regular punch down method and skin maceration that lasts from 4 to 6 weeks depending on its own sensory and oenological characteristics.

Each wine is aged separately for 18 months in 500 L French oak barrels, which allow a harmonious evolution of its components, in a careful and delicate environment. The blending takes place immediately before bottling.

#### Tasting Notes and Food Pairing

**Clos AMAE** is of an intense red colour with violet hues. The nose opens way to s blackberries, plums and cherries as well as sweet spices like cinnamon, cloves, and a slight hint of vanilla. It is silky and vibrant, with ripe and round tannins on the palate. Its earthy traits remind us of the granite soil the vines come from.

This particular blend is great company for dishes like fresh pasta with Bolognese sauce to *moussaka*. But its diversity doesn't stop there, Clos AMAE stands its ground with mature cheeses like brie or the intense Catalan *fuet*. It's even able to match a sweet dessert such as cheesecake with red fruit *coulis*.

**Production:** 6.000 bottles of 75 cl.

**Alcohol:** 14,0%

**Appellation of Origin:** DO Empordà

