



CLARET DE GARNATXA Garnacha | 2024



Ecological (CCPAE)



Biodynamic

INFORMATION

Production: 2,952 bottles
Region/D.O.: D.O. Penedès
Serving Temperature: Between 10 and 12 °C

TECHNICAL DETAILS

Alcohol: 11.3% vol
pH: 3.45
Total Acidity: 4.5 g/L
Residual Sugar: 0.4 g/L
Sulphites: 50 mg/L

CLARET

Claret is a traditional way of interpreting the Garnatxa variety, seeking a light, fresh profile with low colour intensity. In this case, it is a single-plot wine intended to express the most delicate, floral and spicy side of the variety. The Claret focuses on showing the character of a specific vineyard and maintaining a recognisable profile year after year.

VINTAGE 2024

A year marked by the continuation of the drought seen in previous vintages, once again reducing production. Yields were lower than usual, although slightly higher than in the previous vintage. The grapes showed excellent health due to the low humidity, with good concentration and balanced ripening. Despite the difficulties caused by accumulated water stress, the quality of the grapes was highly satisfactory, producing aromatic wines with good balance across all quality parameters.

VARIETY

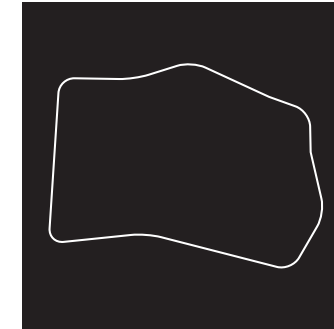
100% Garnatxa negra (red Garnacha)

VINEGROWER

Isidre Hugas

VINEYARDS AND SOILS

The **Garnacha** comes from the **Can Bonastre** estate, located on a small plateau with a gentle slope. The soils are clay-limestone, loamy in texture and whitish in colour, favouring good water regulation and balanced grape ripening. Yields range between **4,000 and 6,000 kg per hectare**, seeking to preserve the expression of the terroir and the characteristic finesse of the variety.



Can Bonastre

41°30'23.6"N 1°47'19.0"E

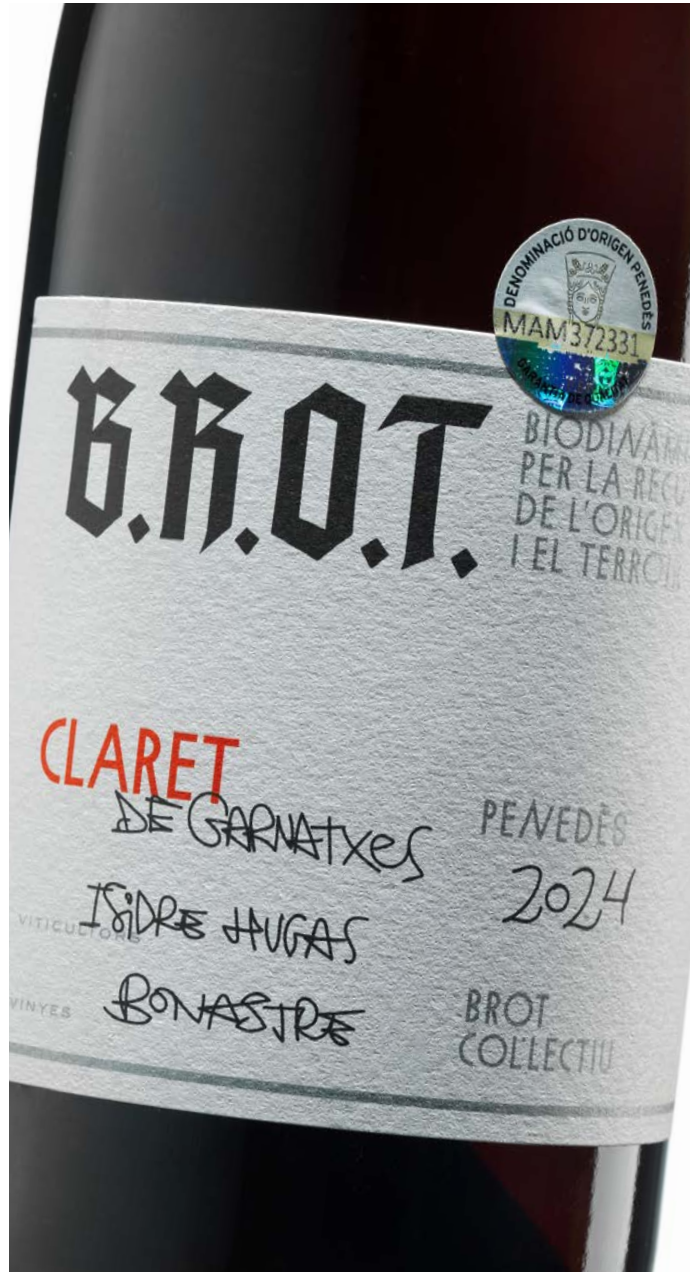
HARVEST

The grapes used to make this wine are harvested both by hand and mechanically, selecting the clusters at their optimal ripening point in order to preserve the freshness and balance of the wine.

WINEMAKING

Fermentation is spontaneous, with indigenous yeasts, in stainless steel tanks. Macerations are adjusted each vintage according to tasting, with short and gentle pump-overs to extract only the finest and most delicate part of the variety.

Winemaking and ageing take place exclusively in stainless steel tanks, with the aim of preserving varietal purity and the most direct expression of the vineyard. No stems are used during vinification.

**TASTING NOTES**

A pale-coloured wine with a direct profile. On the nose, notes of Mediterranean herbs, dried flowers and spices appear, accompanied by nuances of orange peel and pepper. On the palate it is fluid, light and very pleasant, with a dry, saline and persistent finish that reinforces its Mediterranean character.

FOOD PAIRING

A fresh and light wine that pairs very well with simple Mediterranean dishes. Ideal with grilled vegetables, light rice dishes, oily fish or white meats.

BIODYNAMIC TREATMENTS USED

Preparation 500
Preparation 501
Preparation 502
Preparation 503
Preparation 504
Preparation 505
Preparation 506
Preparation 507
Maria Thun

