



# Clua Domènech Nexus

(NEK-sus)

Aged to perfection in new French oak for a full year, Nexus represents the seamless collaboration of Xavier and Rosa, and the high water mark of winemaking for Clua-Domènech. Decadent, rich, and polished, it is a “post-modern” Spanish wine that dares to be unctuous and elegant. It is ready now, or will age in your cellar for a decade. This is a wine that will linger pleasantly in your memory.

 LOCATION	Catalunya, España. <i>(D.O. Terra Alta)</i> 20 hectares. 480 meters.	 SOIL	Calcareous and clay.
 ESTATE	Clua Domènech <i>(CLOO-ah doh-MAY-nake)</i>	 VINE	Trellised vines. 2,550 vines per hectare. 1 bottle per plant average yield.
 WINEMAKER	Xavier Clua & Rosa Domènech. <i>(CHA-vee-ay KLOO-ah)</i> <i>(ROH-sa doh-MAY-nake)</i>	 VINIFICATION	30 day maceration in stainless steel.
 VARIETALS	60% Garnacha, 20% Cabernet, 15% Syrah, 5% Merlot.	 BARREL	1st passage French oak barrique.
 RESIDUAL SUGAR	3.0 grams per liter.	 MATURATION	12 months in the barrel. 12 months in the bottle.
 ACIDITY	5.5 grams per liter.	 VINTAGE PRODUCTION	300 cases.
 ALCOHOL	13.5% by volume.	 FOOD PAIRING	Pasta with red sauce, deer and wild boar.

