

Description

Santbru Blanco is marked by the white Grenache of old vines of 60-80 years.

Varieties: 100% White Grenache

Harvest: Hand harvest in small cases

Winemaking: Fermentation in stainless-steel vats, and aged in French oak barrels of 500.

Climatology 2013: Winter was normal and dry meanwhile springtime was cold with abundant rainfall. This fact along with the September rains held out the developing and ripening of the grapes. As a result, we had a later harvest than usual.

Winemaking

White grenache coming from 4 estates with vines of 60 - 80 years old, They are planted in high density using individual goblet vine formation with narrow frames of 1 by 2 metres. A great variety of soil types (clayey, chalky, sandy) are found in the region. Climatology of the area is purely Mediterranean, with slight Continental characteristics in those vineyards located in the north and at the highest elevations of the D.O. (700 to 800 metres) in Cornudella.

Technical Info

Alcohol content: 14.50 % vol.

Total Acidity: 4.8 g/L

Volatile Acidity: 0.46 g/L

pH: 3.12

Toal Sulfur Dioxide: 62 mg/L

Tasting Notes

Lemon color with gold tinges. Floral intensity with aromas of white pear and peach. On the palate, the freshness and harmony are present, featuring its complexity.



Bottles

750 mL



Case

6 bot.