

Description

Varieties: 80% White Grenache and 20% Macabeu

Harvest: Hand harvest in small cases in September

Winemaking: Controlled temperature fermentation in stainless Steel (White grenache) and concrete tanks of 600L (Macabeu). This different shape of deposits allows a natural and permanent flow of the lees, what will offer more structure and softness. Bottled on April 2017.

Climatology of 2016: It was a very good vintage, although production has been lower compared to previous seasons due to low rainfall. 2016 wines are very aromatic, with a high structure and perfect phenolic maturity.

Winemaking

Grapes from small vineyards of extraordinary quality and calcareous clay land. They are planted in high density using individual goblet vine formation with narrow frames of 1 by 2 meters.

The 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 Montsant Appellation (700 to 800 meters) in Cornudella. White Grenache comes from the area of Marçà.

Technical Info

Alcohol content: 13.50% vol.

Total Acidity: 4.70 g/L

Volatile Acidity: 0.33 g/L

pH: 3,17

Tasting notes

Deep yellow with greenish notes. Aromas of white fruits like peach with a subtle tropical touch. Well balanced, with mineral notes. Complex and persistent after taste.



Bottles

750 mL



Case

6 bot.