



6.15

“White Carignan on sandy soil”

Grape Variety:

White wine made 100% from the autochthonous grape variety White Carignan.

Soils & Vines:

This grape variety comes from a very old single vineyard - 110 years old- grown on a gravelly/ sandy soil.

The vines are located in the most flat in the center of the region slightly tilted towards the southeast.

Viticulture:

We practice traditional viticulture with environmentally-friendly methods, doing everything we can to help the grapes express the real character and identity of our land.

Harvest & vinification process:

The grapes are picked by hand and collected into small crates of 10 kg. A period of cold soak in a fridge (at 2-4°C) followed by skin contact maceration.

The wine ferments into an inox vat at low temperature, remaining in contact with its lees for 8 months.

Our aim is to achieve the best expression of this grape.

Alcohol Content: 13 %vol.

pH: 3,25

Total acidity: 5.4 gr/l (a.t.)

Residual sugar: 0,5g/l

Bottled: 04/07/2016

Limited Production:

1.400 bottles (750 ml)



Tasting notes

Golden yellow color.

This wine is a white of finesse and freshness that is quite unique, very tasty and savory. It has a crisp, mineral-rich bouquet, white peach, nectarine and citrus fruit.

The palate is medium-bodied, very lively, with a soft, silky texture with good acidity and a mineral finish ending almost salty.



VINYES d'O LIVARDOTS