



2021

**Grape varieties:**

White wine made from local grape varieties: White Grenache 50%, gray Grenache 30% and white Carignan 20%.

**Soils & vines:**

All three grape varieties come from two old bush vines plots -90 and 110 years old- grown on a gravelly/sandy soil.

The plots 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.

White Grenache and Gray Grenache are fermented and aged for eight months in 500 liter French oak barrels, 50% new, together with their lees.

White Carignan is vinified in stainless steel at controlled low temperature remaining on its lees until blend.

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

**Alcohol content:** 13 %vol.

**PH:** 3,2

**Total acidity:** 6,1 gr/l (a.t.)

**Residual sugar:** < 2 gr/l

**Bottled:** 29/06/2022

**Limited Production:**

2.840 bottles (750 ml)



**Tasting notes**

Golden yellow color.

Complex bouquet of drupe fruit, yellow flower, and honey aromas. When evolving gentle notes of recently baked pastries appears acquired during the ageing embraced by a mineral background.

From a warm vintage, it presents a rich and silky texture in the palate. An initial fresh citrus acidity, increasing in its intensity while travelling across the palate amidst volume and structure, reaches its peak at end with A subtle salty mineral touch.