



Grape varieties:

White wine made from local grape varieties: White Grenache 55%, gray Grenache 32% and white Carignan 13%.

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: 3,3

Total acidity: 5,4 gr/l (a.t.)

Residual sugar: 0,4 gr/l

Bottled: 19/06/2023

Limited Production:

4.200 bottles (750 ml)



Tasting notes

Golden yellow color.

Complex bouquet of yellow flower and mature fruit. Recently baked pastries appears acquired during the ageing embraced by a mineral background, mature pineapple and fruit.

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.