



6.13

## ***“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 titled 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:** 3,32

**Total acidity:** 6.4 gr/l (a.t.)

**Residual sugar:** 0,5g/l

**Bottled:** 12/06/2014

**Limited Production:**

1.890 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