

**Grape varieties:**

White wine made from local grape varieties: White Grenache 46%, gray Grenache 30% and white Carignan 24%.

**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:** 13.5 %vol.

**pH:** 3.3

**Total acidity:** 5.2 gr/l (a.t.)

**Residual sugar:** 0.6 g/l

**Bottled:** 04/07/2016

**Limited Production:**

4.900 bottles (750 ml)

**Tasting notes**

Bright yellow color.

Complex bouquet of citric aromas, peach fruit, dried herbs and white flower notes. In its evolution hints of toasted notes and mineral limestone.

On the palate has a silky and creamy entrance, with a volume that grows on its way, ending with a long and fresh finish.