



6.11

“White Carignan on sandy soil”

Grape Variety:

White wine made 100% from the autochthonous grape variety: White carignan.

Soils & Vines:

The grape variety comes from only one plot from very old bush vines —110 years old— grown on a gravelly/sandy soil. Located in the most flat in the center of the region slightly titted 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: 3,29

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

Residual sugar: <2g/l

Bottled: 22/05/2012

Limited Production:

1.200 bottles (750 ml)



Tasting notes

Golden yellow color.

It has a crisp, mineral-rich bouquet with touches of fresh green apple, crushed stone and yellow flowers.

The palate is well-balanced with crisp citrus fruit on the entry. It shows good weight and harmony with white peach, nectarine and lime zest towards a long finish.



VINYES d'O LIVARDOTS