

vd'o

6.17

“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 an ecological viticulture under the principles of biodynamics, through a rigorous manual work in the vineyard and focusing our efforts on recover the autochthonous varieties

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: 3,14

Total acidity: 6,3 gr/l (a.t.)

Residual sugar: < 2 g/l

Bottled: 14/06/2018

Limited Production:

1.395 bottles (750 ml)



Tasting notes

Golden yellow color with green hints

Intense mineral bouquet of bonfire stone with citrus touches, tropical pineapple and fresh mediterranean Herbs such as fennel and thyme

The palate is medium-bodied, very lively, with a soft, silky texture with good acidity and a mineral finish ending almost salty.

vd'o

VINYES d'O LIVARDOTS