

vd'o

8.18

## “White Grenache on Sandy soil”

### Grape Variety:

100% White Grenache

### Soils & Vines:

This wine has been made with selected grapes from the old plot Camí de Mollet planted in 1924, grown on a gravelly/sandy soil.

### 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 during 12 hours.

The wine ferments in 500l French oak barrels at low temperature, remaining in contact with its lees for 8 months.

**Alcohol Content:** 14,5 %vol.

**PH:** 3,39

**Total acidity:** 5,15 gr/l (a.t.)

**Residual sugar:** < 2 g/l

**Bottled:** 12/06/2019

**Limited Production:**

679 bottles (750 ml)



### Tasting notes

Golden yellow color.

Fragrant and complex bouquet: pear, white flowers, fresh mediterranean herbs and spices like anise.

Butter volume and creamy palate with equilibration. We found again the anise flavor. A white Grenache fresh, mineral and with a good acidity that arrives to the maximum expression.

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VINYES d'O LIVARDOTS