

vd'o

6.18

**“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 tilted 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:** 12,5%vol.

**pH:** 3,33

**Total acidity:** 5,3 gr/l (a.t.)

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

**Bottled:** 12/06/2019

**Limited Production:**

1.285 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.

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VINYES d'O LIVARDOTS