



2020

Grape varieties:

White wine made from local grape varieties: White Grenache 45%, gray Grenache 25% and white Carignan 30%.

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 %vol.

pH: 3.3

Total acidity: 5,6 gr/l (a.t.)

Residual sugar: 0,6 g/l

Bottled: 30/06/2021

Limited Production:

3.900 bottles (750 ml)



Tasting notes

Clear light gold color.

Complex bouquet of citric aromas, pear, mediterranean herbs and sweet yellow flower notes. In its evolution hints of toasted notes, brioche and a mineral background.

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