



6.21

“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: 13%vol.

pH: 3,1

Total acidity: 7,1 gr/l (a.t.)

Residual sugar: 0,4 g/l

Bottled: 29/06/2022

Limited Production:

800 bottles (750 ml)



Tasting notes

Yellow color with greenish reflections.

Bouquet of aromatic herbs like fennel, citrus, and an exotic tropical pineapple accompanied by a mineral note of flint/firestone.

On the palate, it is expansive, with volume and acidity in perfect balance, leading to a long journey where its characteristic minerality and salinity linger.

It is the pure expression of the terroir.



VINYES d'O LIVARDOTS