

**Grape varieties:**

White wine made from local grape varieties: White Grenache 45%, gray Grenache 35% and white Carignan 20%.

Soils & vines:

All three grape varieties come from two old bush vines plots -100 and 120 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 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.

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

Residual sugar: 0,4 gr/l

Bottled: 14/06/2024

Limited Production:

3.800 bottles (750 ml)

**Tasting notes**

Golden yellow color.

At the beginning, aromas of Mediterranean herbs and citrus fruit such as green apple. As it evolves, soft notes of apricot appear, without losing this fresh and salty finish.

In the mouth it presents us with an initial freshness and citric acidity that increases in intensity as it travels along the palate. Volume, structure and silkiness that culminates with a subtle saline mineral touch.