



caminante 2019

Wine type: White wine

Grapes: 40% White Grenache - 30% Chardonnay - 30% Chenin

Appellation: D.O. Catalunya



Viticulture:

Organic farming, hot and dry Mediterranean climate, granitic soil, manual viticulture and mechanical tillage.

Harvest:

August 30, September 2, 5 & 6, 2019.
Manual hand picking in 10kg rates.

Vinification:

Plot vinification. Placed in a cold room at 6°C before pressing. Grapes sorted and destemmed. Debourbage by cold decanting. Fermentation at controlled temperature (15-17°C) in French oak barrels and stainless steel vat with daily batonnage. Aging on fine lees for 7 months. Assembly at the end of aging, collage, filtration and bottling.

Analysis:

Alcoholic degree: 13,5% vol.

Residual sugars: <1 g/L

Total acidity: 5.40 g/L TH₂

Volatile acidity: 0,25 g/L H₂SO₄

Total SO₂: 61 mg/L

pH: 3.25

Tasting notes:

Dress: Light gold with golden highlights.

Nose: Subtle and complex, finely bouquet, notes of white flowers, anise, iodized notes but also fruity and brioche. A lot of minerality and freshness.

Palate: Fresh with a nice minerality, a lot of elegance, finesse and precision, with aromas of exotic fruits, fresh white fruits and flowers. Full and powerful, of a beautiful aromatic length. Fine wine that reveals the expression of the terroir.

Food and wine pairing:

Versatile wine: grilled fish or in sauce, white meat (grilled or roasted), seafood, cheese.

Service:

12-14°C, decantation not necessary.

Annual production:

20.000 bottles.

TERRA REMOTA 

