



E chenin 2019

Wine type: White wine

Grapes: 100% Chenin

Designation of origin: Table wine

Viticulture:

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

Harvest:

September 2nd 2019.

Hand picking in 10kg crates.

Vinification:

Vinification by plot. Placed in a cold room at 6°C before pressing. Grapes sorted and destemmed. Low pressure pneumatic pressing. Debouillage by cold decantation. Fermentation at a controlled temperature (15-17°C) in a concrete egg and French oak barrel, with regular stirring. Aging on fine lees for 7 months. Assembly at the end of aging, collage, bottling.

Analysis:

Alcoholic degree: 13,5% vol.

Residual sugars: <1 g/L

Total acidity: 5.22 g/L TH₂

Volatile acidity: 0,43 g/L H₂SO₄

Total SO₂: 56 mg/L

pH: 3.38



Tasting notes:

Dress: Light gold with golden highlights.

Nose: Elegant and complex, notes of white and exotic fruits. A lot of minerality and freshness.

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

Food and wine pairing:

Steamed chicken, seafood, asparagus and artichokes, Asian food, desserts.

Service:

10-12°C, decantation not necessary.

Annual production:

2.000 bottles.

TERRA REMOTA

