En conversion

ales blanques 2019

Type of wine: White wine

Grape: 100% White Grenache

Appellation: D.O. Catalunya

Viticulture:
In Organic Agriculture Conversion, warm and dry Mediterranean climate, clay-limestone soil, manual viticultural work and mechanical tillage.

Harvest:
September 9, 2019.
Manual picking.

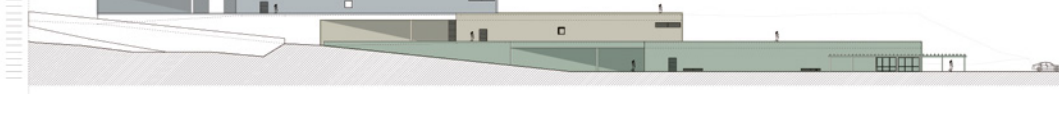
Vinification:
Plot vinification. Refrigerated at 6°C before pressing. Grapes sorted and destemmed. Low pressure pneumatic pressing. Debourbage by cold decanting. Alcoholic fermentation at controlled temperature (15-17°C) in stainless steel vats and oak barrels (3.5% of the assembly), with regular stirring. 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: 5.14 g/L TH_2
Volatile acidity: 0.19 g/L H_2SO_4
Total SO_2: 65 mg/L
pH: 3.26

Tasting notes:
Color: Pale gold with green hues, brilliant.
Nose: Expressive and fruity, typical of Grenache Blanc, notes of white flowers and white fruits.
Palate: Frank and fresh with tension and roundness, with aromas of white fruits and flowers.
Wine of pleasure and easy to drink.

Food and wine pairing:
As an aperitif or on seafood.

Service:
12-14°C, decantation not necessary.

Annual production:
10.000 bottles.

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