

Ales Blanques 2022

White Grenache



Viticulture and characteristics of the Season

The grapes used for this wine come from a selection of different vineyards located in Terra Alta, on clay-calcareous soils, with great light exposure and organic farming.

It was an early harvest compared to previous years due to high summer temperatures. However, the heat was balanced by the cool nights that allowed for ripe grapes with good acidity and structured aromas.

Winemaking and Ageing

The grapes are hand harvested and undergo two selections with the aim of obtaining the highest quality. Traditional vinification at low temperatures allows us to preserve the freshness of the variety.

At the end of the fermentation process part of the wine goes into barrels for 3 months with its fine lees to provide complexity, structure, volume and elegance. It is stabilized and delicately filtered before bottling.

Tasting Notes and Food Pairing

Pale yellow with delicate green tints. **Ales Blanques** is expressive and fruity, with typical aromas of White Grenache like wildflowers, nectarines, and pineapple. It is a fresh wine, with good volume, long and pleasant on the palate, with a citric and vibrant finish.

Ales Blanques is an everyday wine that works with a wide range of dishes. It goes perfectly with steamed mussels, prawn rice broth, tomato salad with fresh cheese or a fun summer snack.

Production: 17.500 bottles of 75 cl.

Alcohol: 12,5%

Appellation of Origin: DO Catalunya