

## E Chenin 2020

### White Wine

### Chenin Blanc



#### Viticulture and Characteristics of the Season

Grown organically on granite soils of medium fertility our Chenin is directly in the path of the Tramontana (north wind) ensuring consistent airflow among the bunches.

The harvest takes place at the end of August. The grapes are placed into of 10-12 kilos and brought to the winery for a careful hand selection of each fruit. We ensure that sanitary conditions of the Chenin are perfect so that the variety is properly expressed in our wine.

#### Winemaking and Ageing

Once the grapes are harvested, they are kept for 24 hours in cold storage to keep their freshness. They are then pressed and clarified in cold temperatures. Alcoholic fermentation takes place in concrete eggs with minimal intervention during the process.

For 6 months the wine is kept in the same concrete egg which, due to its ability to allow a constant movement of the fine lees and the nature of the material, allows a delicate micro-oxygenation and evolution of its sensory qualities.

#### Tasting Notes and Food Pairing

The wine is of a gold color. On the nose, we are instantly drawn to its minerality, typical of our terroir as well as citrus and floral notes, and wild herbs such as chamomile that grows in the environment. **E Chenin** is unctuous on the palate and has a delicate acidity to it that gives it a long finish.

Its elegance makes it ideal for different seafood, such as grilled tuna, clam chowder or exquisite anchovies from l'Escala. Its ageing capacity in the bottle also gives it the personality to accompany dishes like black rice with artichokes and cod.

**Production:** 3.700 bottles of 75 cl.

**Alcohol:** 13,5%

**Appellation of Origin:** Table Wine