

Ennak White 2019

VINTAGE
2019

AREA:
D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:
88% White Grenache,
12% Macabeo

TYPE OF WINE:
Young white (no oak)

HARVEST:
Hand-picked

ENTRY TO THE WINERY:
Small destemmer

CONTROL OF MATURATION:
Tasting and analytical (control of
weight, % vol. potential and acidity)

PRODUCTION:
1.932 bottles of 750ml

ELABORATION:

We make two vinifications White Gernache the grapes are destemmed and introduced into the stainless-steel vat, the skins and juice (skin contact maceration) for a period of 24h at 10°C. Keeping fine lees in suspension during three days at low temperature. And another of Macabeo, the grapes are destemmed and pressed, introducing the juice into the stainless-steel vat to be fermented after desludging (physical decanting process). Alcoholic fermentation takes place at low temperature. The final blend is decided by tasting. Fresh white wine, good acidity, intense on the nose, light and round in the mouth.

TASTING NOTE:

A thirst quenching, fresh and energetic wine with a light, fresh and fruit-driven character. Red apple, pear, melon, peach, white flowers, lemon peel, showing the influence of Macabeo. Good acidity, providing the wine good length, complexity is improved by biscuity, yeasty aromas.



No
aging



We recommend
tasting it at
10°C



Crop
of dry land



Hand-picked



Production
1.932 bottles
of 750 ml



SO2 57mg/L
Maximum allowed
150 mg/L



Suitable for
vegans



Reserve from
the Biosphere