



JORDI MIRÓ WHITE GRENACHE



Brand: JORDI MIRÓ WHITE GRENACHE

Vintage: 2017

Area: D.O. Terra Alta (180 km at the southwest of Barcelona, Catalonia, Spain)

Production: 8333 bottles of 750 ml
100 bottles of 1.5 L

Type of wine: Young white

Grape varieties: 100% white Grenache

Harvest: manual

Control of maturation: Tasting and analytical (control of weight, % vol. potential and acidity).

Entry to the winery: small destemmer.

Elaboration: The alcoholic fermentation takes place in an stainless steel vat (90%) and 10% in a new French oak barrel of 300L. Also, in the barrel, takes place the "batonage" and ageing, for 3 months. The final blend is 92% of young wine and 8% from the barrel. Before to be bottled, is clarified and lightly filtered, sediments may form.

Concept: Traditionally, in the Terra Alta, whites and reds were produced by the skin contact maceration process. This wine combines the idea of the traditional production (24 hours skin contact maceration) and looking for a current style. With the skin contact maceration and the work with the barrel and the final blend, the wine is fresh, silky in mouth, but without to mark the wine with the barrel

WE RECOMMEND TASTING IT AT 10°C.

SUITABLE FOR VEGANS . LOW SULPHITES CONTENT

