celler Jordi Miró
Corbera d'Ebre

Ennak White 2023

VINTAGE
2023

HARVEST:
Hand-picked

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

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
White grenache,
Macabeo

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

NUTRITIONAL INFORMATION:
297,26 kJ / 71,00 kcal

PRODUCTION:
1.998 bottles of 750ml

%VOL	LOT	BOTTLIING DATE
12.5%	L-2410	10/01/2024

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 10ºC. 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:

Clean, focused nose. Not very aromatic but a nice expression of ripe apple, pear, a bit of peach. Soft textured with a medium acidity, this well-balanced white wine ends with an unexpected minerality, lifting the overall sensation of freshness and balancing the clearly present alcohol. Good length.

No aging

We recommend tasting it at 10ºC

Crop of dry land

Hand-picked

Low production vineyards, below 50% of the authorized

Low sulfur level, below 50% of the authorized to organic wines

Suitable for vegans

Reserve from the Biosphere

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