

# White Grenache 2019

**VINTAGE**  
2019

**HARVEST:**  
Hand-picked

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

**ENTRY TO THE WINERY:**  
Small destemmer

**GRAPE VARIETIES:**  
100% White Grenache,

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

**TYPE OF WINE:**  
Young white (no oak)

**PRODUCTION:**  
4.000 bottles of 750ml and  
100 bottles of 1.5 L



## ELABORATION:

The alcoholic fermentation takes place in 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 90% of young wine and 10% 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

## TASTING NOTE:

At this stage still a rather closed, lightly reductive wine on the nose and palate. Medium bodied, a light, pleasant bitterness, yellow fruits plus a spicy, lightly herbal character. On the background a hint of high-quality oak is showing itself. A good, slightly salty finish. A very enjoyable interpretation of this wonderful grape variety.



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Production 4.000 bottles of 750 ml



SO2 16mg/L  
Maximum allowed 150 mg/L



Suitable for vegans



Reserve from the Biosphere