

Designation of Origin

Empordà

Vintage

2017

Ageing

Young Wine.

Type of bottle

Bordelaise "prestige", green A.V, de 75 cl.

Varietals

Garnatxa Blanca(85%), Sauvignon Blanc (15%).

Winemaking

Fermentation of the first must took place at a controlled temperature of 16°C



Tasting Note

Pale yellow color with greenish tones.
Aroma of sweet fruit with fine and delicate floral notes and a tropical fruit background typical of Sauvignon Blanc.
Very fresh, with a pleasant sensation of silkiness.
It is a balanced, long, enveloping wine with a good palate.

Analysis

ABV: 12.50% by Vol.
Free SO₂: 21 mg/l.
Total SO₂: 80 mg/l.
Total acidity: 3.60 g/l (s.a.).
Volatile acidity: 0.36 g/l (a.a.).
Residual sugar: 0,25 g/l.

Blanc Pescador Segunda Generación

