

## Designation of Origin

Catalunya

## Vintage

2016

## Ageing

Young wine.

## Type of bottle

*Bordeaux, prestige, green, A.V., 75 cl. and 37.5 cl.*

## Varietals

Macabeu (70%), Garnatxa Blanca (30%).

## Winemaking

Temperature controlled fermentation of the first must takes place at 16°C



“ 30 years making a wine that has already become a classic. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Pale straw yellow colour, with some green hints. In the nose there are fresh fruits and floral notes. In the mouth it is well-balanced, round, nice, very long-lasting. This is a complex wine, enveloping, with a long after-taste.

## Analysis

ABV: 11.90% by Vol.

Free SO<sub>2</sub>: 20 mg/l.

Total SO<sub>2</sub>: 100 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.18 g/l (a.a.).

Residual sugar: 0.30 g/l.

# Blanc de Blancs

