

Designation of Origin

Empordà

Vintage

2018

Ageing

Young Wine

Type of bottle

New burgundy, mossy color, 75 cl.

Varietals

Garnatxa blanca (100%).

Winemaking

Fermentation of the first must took place at a controlled temperature of 15°C



“ A white *Garnacha* that expresses the potential of this typical variety of the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

Tasting note:

Pale yellow with some green reflections. Aromatically very intense. Remember fresh fruits, aromatic herbs and touches of anise. In the mouth it is well-balanced, fresh, enveloping. This is a complex, long-lasting wine, nice, with a marked varietal personality.

Analysis

ABV: 12.50% by Vol.
Free SO₂: 20 mg/l.
Total SO₂: 90 mg/l.
Total acidity: 3.40 g/l (s.a.).
Volatile acidity: 0.42 g/l (a.a.).
Residual sugar: 0.60 g/l.

Només Garnatxa Blanca

