

Designation of Origin

Catalunya

Vintage

2021

Ageing

Young wine.

Type of bottle

Bordeaux, prestige, green, A.V., 75 cl.

Varietals

Macabeu (60%), Garnatxa Blanca (40%).

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: 12 % by Vol.

Free SO₂: 17 mg/l.

Total SO₂: 80 mg/l.

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

Volatile acidity: 0.28 g/l (a.a.).

Residual sugar: 0.10 g/l.

Blanc de Blancs

