



MERAVELLES

WHITE 2017

TASTING NOTE

Bright golden wine. Complex nose with white bone fruits such as peach, lime skin, almonds, fennel and Mediterranean forest with its flowers of madroño and andrino. Mouth straight, alive and fresh, long end and voluptuous body White wine of guard and of gastronomy, ideal to accompany exquisite dishes of the Mediterranean cuisine, fish, seafood, rice.

ELABORATION

Early harvest and manual selection in small boxes of 10 kg to preserve the grape. Gentle pressing to extract only the flower must, it passes to stainless steel where it does the spontaneous fermentation. Only the flower must is extracted and the fermentation is initiated at 14°. "Crianza" in ceramic doliums of 350 and 400 liters where the fermentation ends and where it remains for twelve months on its fine lees. Bottling without filtration.

GRENACHE GRAY 60% GRENACHE WHITE 25% CARIGNAN WHITE 15%
ABV 13.5% / ACIDITY 3,7 G/L AT5 / 15 SO2 free (mg/l)
840 bottles 75cl

SOTA * EL S ÀNGELS
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