

# POBLETS DEL MONTSANT White 2017

## Grape Varieties:

60% Garnacha  
35% Garnacha barrel  
fermented  
5% Chardonnay

## Analysis :

%vol: 13,33°  
AT: 6.4 gr/l  
AR: 0.26 gr/l  
ph: 2.92  
sulfurós total: 77 mg/l



## Viticulture and Ageing :

Manuel harvesting. On arrival at the cellar a second selection followed by a reduction of temperature for a cool maceration of the grapes for 24 hours before pressing and fermentation in stainless steel vats. 15% of the Grenache is fermented in 500 liters French oak casks at a controlled temperature. The wine is then blended and aged for 4 months in stainless steel on the fine lees with occasional "bâtonage". Light filtration before bottling.

## Tasting Note :

Lively and clean pale yellow color with a greeny tinge. Intense floral aromas with hints of peach, citric fruits, passing to a more subtle creamy character with a touch of toasty oak and a mineral base. A fresh and savory wine with a fine lively acidity. Well balanced with a long persistent finish. Refreshing to the core, an ideal summer white.

**Production :** 2512 bottles

