

3 SOURCES - WHITE

2021



GRAPE VARIETY & ALCOHOL : 100% MACABEU - 13% VOL.

APPELLATION : IGP CÔTES CATALANES BLANC

VINTAGE : 2021 - 75 CL

YIELD & SOIL : 35 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

LABEL : ORGANIC LABEL - AB ECOCERT EUROPEAN

VINIFICATION : WE HARVEST MACABEU EARLY TO PRESERVE FRESHNESS, LIVELINESS AND A BIT OF ACIDITY. RIPENED IN THE BEST CONDITIONS, THE GRAPES ARE CAREFULLY SELECTED, DESTEMMED AND DELICATELY PRESSED. TEMPERATURE-CONTROLLED FERMENTATION FOLLOWS TO PRESERVE ALL THE AROMAS AND SHORT TIME IN VATS. THE WINE IS THEN COOLED FOR TARTARIC PRECIPITATION AND FILTRATED THROUGH A TANGENTIAL FILTER BEFORE BOTTLING.

EYE : CLEAR, SHINY PALE GOLD

NOSE : WHITE FRUIT (PEAR), PASSION FRUIT AND CITRUS.

MOUTH : LIVELY AND FRESH ATTACK, DOMINATED BY CITRUS FRUITS, PASSION FRUIT, WHITE FRUIT. IT IS CHARACTERIZED BY ITS BEAUTIFUL ROUNDNESS AND FRESHNESS.

FOOD & WINE PAIRING : LIVELY AND ELEGANT, IT CAN BE DRUNK CHILLED AS AN APERITIF OR WITH OYSTERS FOR EXAMPLE. EXCELLENT ON ALL SEAFOOD. SUITABLE FOR AGING.
SERVICE TEMPERATURE 6 - 8 ° C

