



CAMINANTE 2016

WINE TYPE: White

GRAPE VARIETY: 57% Garnacha Blanca, 27% Chardonnay, 16% Chenin Blanc

DESIGNATION OF ORIGIN: D.O. Catalunya

HARVESTED: 24 August 2016, 1 and 7 September 2016. By hand in boxes of 10 kg.

PRODUCTION: Organic agriculture. Agriculture with maximum respect for nature. Placed in cold storage at 6°C before sorting. Passed through a pneumatic press at low pressure. Fermentation at a controlled temperature (16-18°C). Transferred to French oak barrels halfway through fermentation (partly in new barrels, partly in second and third fill barrels). Aged on fine lees for 6 to 8 months.

Annual production of 12,000 bottles.

ANALYSIS

Alcohol content: 13.5% vol.

Residual sugar: 0.9 g/l

Total acidity: 3.72 g/l

Volatile acidity: 0.26 g/l

Total SO₂: 51 mg/l

pH: 3.28

TASTING NOTES

Colour: Light gold with bright green glints.

Nose: Subtle and complex with a fine bouquet releasing floral aromas but also fruity notes of mango, fresh pineapple and white peach, accompanied by notes of brioche, vanilla and a lot of minerality.

Palate: Fresh with a good mineral presence, very elegant and fine with aromas of exotic fruit and vanilla. A big white with persistent aromas.

A fine mineral wine that expresses its *terroir*.

PAIRINGS

Caminante is aged in the barrel, making it perfect for a wide variety of dishes such as fish in sauce and white meats (griddled or roasted). Thanks to its freshness it also goes well with shellfish and its light acidity means that it also pairs well with soft cheeses.

SERVING TEMPERATURE: 12°C

TIME DECANTED: unnecessary

POTENTIAL FOR AGEING: 5 years