



ALES BLANQUES 2017

TYPE: White wine

VARIETIES: 100% Garnacha Blanca

DESIGNATION OF ORIGIN: table wine

HARVEST: 27 August and 21 September 2017. Manual collection in 100 kg crates.

VINIFICATION: Reasonable agriculture. Maximum respect for natural resources. Refrigeration in cold storage chamber at 6°C prior to pressing. De-stemming followed by selection. Pneumatic pressing at low pressure. Controlled-temperature fermentation (16-18°C). Ageing on fine lees for 4-6 months. Annual production of 12,000 bottles.

ANALYSIS

Alcohol by volume: 13.5%.

Residual sugars: <1 g/l

Total acidity: 4,67g/l

Volatile acidity: 0.14 g/l

Total SO₂: 70 mg/l

pH: 3.30

TASTING NOTES

Colour: Pale gold with brilliant green glints.

Nose: Expressive and fruity, reminiscent of white-fleshed fruits, but also aromas of white blossom; clear and delicious.

Palate: Fresh, with good tension, delicacy and precision, with aromas of peach, pear and mango. Pleasant and easy-to-drink wine.

PAIRING

Ales Blanques is perfect for accompanying appetizers, but also with seafood, fish, white meats or any grilled or barbecued meat.

DRINKING TEMPERATURE: 12-14°C

DECANTING TIME: Not necessary