

POBLETS DEL MONTSANT White 2016

Grape Varieties:

85% Grenache
15% Chardonnay

Analysis :

%vol: 13° (12,8°)

ATS: 4.4 gr/l

AVR: 0.18 gr/l

ph: 3

sulfurós lliure: 20 mg/l

sulfurós total: 68 mg/l



POBLETS

DEL MONTSANT

2016

D.O. MONTSANT

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

