
PRESENÇA

WHITE 2018

TASTING NOTES

Pale yellow colour with golden highlights. On the nose, sweet pastries, pastry cream and honey, but also graphite and river stone, and an aniseed background.

The mouth is wide and complex, with a sweet entry but well balanced with acidity and a long finish.

ELABORATION

Early morning harvest by hand, when the grapes are at optimum maturity, in small boxes of 10 kg. The grapes are soft pressed to obtain the flower must and at mid fermentation the must is moved to french oak barrels to complete fermentation. Aged one year in the same barrels on its lees. Very soft filtration before bottling,

WHITE GRENACHE 100%

ABV 13% / ACIDITY: 4.4 G/L ATS / 7 SO2 free (mg/l)

BOTTLES DE 75CL / 1.020 bottles



SOTA ELS ÀNGELS
★