



Marmellans Blanc

D.O. Catalunya

Grape varieties:

- 60% Garnacha Blanca
- 40% Macabeu

Harvest:

- Handpicked, late August

Winemaking:

- Fermentation at controlled temperature (16-18°C), smooth temperature in order to enhance aromas and a slower fermentation
- Varieties vinified separately in stainless steel tanks.
- Wine is left on the tanks with the lees before bottling

Analysis:

- 13 % vol. Alcohol
- 4,9 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Clear pale lemon color. Nose is full of floral aromas and white peach. On the palate it holds a medium body with a bright acidity that keeps this white very fresh. Clean and mineral finish.

Food pairing:

- This white is the perfect companion of light plates such as salads, cheese and ham plates, and burratas. Although it is quite beautiful to pair it with your characteristic Mediterranean rice plate, fish and shellfish.

