



Sense Cap Blanc

D.O. Catalunya

Grape varieties:

- 55% Garnacha blanca
- 45% Macabeu

Harvest:

- Hand picked, end of August and beginning of September

Winemaking:

- Fermentation at controlled temperature (14-16°C)
- Both varieties are vinified together in stainless steel tanks
- Cold stabilization
- Smooth fining before bottling

Total production:

- Approximately 16.000 bottles (75cl)

Analysis:

- 13 % vol. Alcohol
- 5,5 g/l acid (tartaric)
- <1 g/l residual sugar

Tasting note:

- Bright hay color, aromas of dried herbs, tropical fruits and some minerality. Joyful mouth with light acidity and a generous body.

Food pairing:

- This young white wine pairs beautifully with light dishes, salads, fish and shellfish or simply by itself.

