



3 / *Vim Blanc*

D.O. Montsant

Background:

- The reason behind this wine (if any is truly required) is to pay homage to the old ways, when a blanc de noir was the only way to drink a white wine in a land full of red grapes. The beauty of this wine remains on the delicate exposure to the flor during the barrel fermentation, it was natural in the old days for the flor to grow on summer and die out on winter. This is our proud 3rd attempt to a beautiful blanc de noir from the old ways.

Grape varieties:

- 100% Grenache Noir

Winemaking:

- Grape stomping and quick separation of the grapes and its skins
- Fermentation in stainless steel tanks

Ageing:

- Aged on the lees for three months after fermentation
- Finally aged on French oak barrels for three years, which were not filled to the top and therefore allowed a bit of oxygenation under flor

Total production:

- Approximately 2.000 bottles (75cl.)

Tasting note:

- Deep golden yellow. Fruit on the nose, but quite evolved, showing ripe stone fruit, tart cider apple notes and dried floral notes. Lactic notes on the palate with a bready, yeasty character to it from the ageing. The beauty of this wine remains on how fresh it stays after a long ageing, with vibrant acidity and an *umami* finish.

Food pairing:

- A special wine that can endure a wide arrange of food pairings. From its lactic notes it pairs beautifully with pasta and plates with creamy sauces. Its strong *umami* finish is a perfect companion to dried fruits, fried fish and powerful plates.

