

## 4 / Vimblanc

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### D.O. Montsant | Vintage 2014

**Varieties:** 100% Garnacha from century old vines

**History:** the purpose of this wine is to pay tribute to the old days, when a *blanc de noir* (white wine made with red grapes) was the only way to drink white wine in a land of red grapes.

The magic of this wine lies in the delicate exposure to the *flor veil* during fermentation in oak barrels, something natural a few years ago when the “flor veil” grew in summer and died in winter. This vintage is the 4th time we pay homage to what we inherited.

**Harvest:** by hand, end of September

**Winemaking:** Pressed with the feet and quickly separated from the skins. Fermentation begins in stainless steel tanks.

**Aging:** Biological ageing *sur lies* in French oak barrels, for 8 years. The barrels are half-full, thus allowing the wine to age with flor yeast during this process.

**Production:** approximately 2000 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 hearty meals.

