

4 / Vimblanc

D.O. Montsant | Vintage 2014

Varieties: 100% Garnacha from century old vines

Orígenes: la razón de ser de este vino (por si fuera absolutamente necesario disponer de alguna), es rendir homenaje a los viejos tiempos, cuando un *blanc de noir* era la única forma de beber vino blanco en una tierra de uva tinta.

La magia de este vino reside en la delicada exposición a la flor durante la fermentación en barricas de roble, algo natural hace unos años cuando la flor crecía en verano y moría en invierno. Ésta en particular es la tercera vez que homenajeamos lo que heredamos.

Harvest: by hand, end of September

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

Ageing: 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.

