

Mas Donís Blanc

D.O. Montsant

Varieties:

- 60% Garnacha (white)
- 40% Macabeo

Harvest: by hand, end of August and beginning of September.
Age of the vines: Garnacha: 40-50 years, Macabeo: 40 years
Altitude: 150m-450m.

Vinification: fermentation at controlled temperature (14-16°C). Both varieties are vinified simultaneously. Cold stabilization and soft filtering before bottling.

Total production: 16.000 bottles (0,75cl)

Analysis:

- 13% ABV
- 5,3 g/l total acidity
- 0,4 g/l residual sugar

Tasting note:

Bright hay colour, 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.

