



Sense Cap Blanc

D.O. Catalunya

Grape varieties:

- 60% Garnacha blanca
- 40% Macabeu

Winemaking:

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

Harvest:

- Handpicked, end of August – beginning of September

Total production:

- 16.000 bottles (75cl.)

Analysis:

- 13 % vol. Alcohol
- 5,5 g/l acid (tartaric)
- <0.5 g/l residual sugar

Tasting note:

- Bright hay lemony color with aromas of dried herbs and tropical fruits. Some mineral notes on the palate and a quite voluptuous body, slightly acidic and with a dry generous finish.

Food pairing:

- This young white wine pairs well with light meals, salads, fish, rice or just by itself.

Conservation: It is recommended to be served in between 8 to 10°C

