

## *Vim Blanc*

### Tasting note

*Pale, bright. Fruity nose, baked apple, tropical fruit. Lactic notes*

*Strong attack on the palate, sweet entry and then a lingering acidity*

*Salty end. Even for a long-aged wine the acidity is surprising*

### Pairing

Lactic notes combine perfectly with pasta with cream sauce, cannelloni ...

The salty notes combine perfectly with fried fish or simply with some nuts

### Grape varieties

100% Grenache



### Winemaking

Traditional grape treading and immediate removal of the skins

Fermentation in stainless steel tanks

### Aging

First lees aging for 3 months.

Then three years of aging in new French oak

### Vineyards

Old vines over 50 years

### Vintage

By hand

Mid to late October

### Producción total

2000 bottles (75cl)

### Awards and ratings

#### "Guía Vino 2015 ABC":

- 1/vb 2006: 96p.

#### Jancis Robinson "A Catalan Collection":

- 2v/b 2009, **17p**: Deep pinkish gold. Orange peel and tang plus great depth and concentration. Lots to chew on. Very firm and structured – no flab whatsoever. Really interesting and the alcohol is well covered. Drink 2013- 2017 • £30 RRP 17