CELLER DE CAPÇANES

DO Montsant. 2025

"A blanc de noirs: white wine elaborated with red grapes.
Simply delicate and elegant"

VARIETIES

100% Red Grenache
Certified Organic Farming - Certified Organic Wine (CCPAE)

VINIFICATION

Direct pressing of the grapes, which have not completely synthesized the anthocyanins and have a more reddish appearance, even though they are ripe. Fermentation at controlled temperature (14-16º C) in stainless steel vats. Clarified and gently filtered before bottling.

ANALYSIS

- 13%vol. Alcohol
- 5.1 g/l tartaric acid
- 0.3 g/l residual sugar

TASTING NOTE

Delicate colour, ivory white, very pale, bright and clean. Subtle fragrance of stone fruits such as nectarines, sage flower and earthy, mineral notes. Its palate is silky and provides a notable feeling of body and depth.

FOOD PAIRING

Light dishes such as baked white fish, fresh salads with aromatic herbs or asparagus. Starters such as crudités with hummus or a selection of cheese and dry nut mousses.

CERTIFICATES

Vegan V-Label.
Organic CCPAE