

Mas Picoa Blanc

D.O. Catalunya

Varieties:

- 100% White Garnacha organic certified

Vinification:

Fermentation in stainless steel tanks at a controlled temperature (14-16°C). Cold stabilization. Smooth fining before bottling

Harvest: Beginning of September.

Vines: Organic certified vineyards (CCPAE). Age of the vines: 40-50 years. Altitude: 150m-450m.

Analysis:

- 13% vol. Alcohol
- 5,6 g/l total acidity
- 0,3 g/l residual sugar

Production: 6.000 bottles (75cl.)

Tasting note:

Bright hay color, aromas of dried herbs, tropical fruits and some minerality. Joyful mouth with light acidity and a generous body.

Food pairing:

This young white is perfect to have with any kind of fish and with light cheeses, beautifully paired with rice as well, or simply by itself.

