

CELLER DE CAPÇANES

MAS PICOSA BLANC

DO Catalunya. 2024

*"A Mediterranean white wine, with white fruit,
pear, apple and a delicious citrus touch"*



VARIETIES

100% organic Garnacha blanca (white Grenache)
Vineyard age: 40-50 years. Altitude: 150m-450m
Certified organic (CCPAE)



VINIFICATION

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



ANALYSIS

- 13% vol. Alcohol
- 4,9 g/l tartaric acid
- 0,5 g/l residual sugar



TASTING NOTE

Bright straw color, intense and expressive nose, aromas of cut grass, white fruit and tropical fruit. Sweet in the mouth, flavors of pear or apple and a final touch of citrus, pineapple. Pleasant acidity and broad body.



FOOD PAIRING

Ideal to accompany fresh seafood, grilled prawns or oysters, enhancing their delicate flavors. Exceptional with lightly seasoned fish dishes, such as baked hake with aromatic herbs or ceviche with mango. Sublime with zucchini risotto.

CERTIFICATES

Vegan V-Label.
Ecological CCPAE

