

## Mas Pícosa Blanc

**D.O. Catalunya**

**Varieties:**

- 100% White Garnacha from organic certified vineyards

**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
- 4,6 g/l total acidity
- 0,4 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.

