

Mas Picoso Blanc de noirs

D.O. Montsant

Varieties:

- 100% Garnatxa negra ECO

Vinification:

Direct press of the Garnacha on selected grapes that haven't finished their coloring and are keeping a less dark color but making sure that the pulp of these grapes is fully ripe. Fermentation at controlled temperature (14-16°C) in stainless steel tanks. Light clarification and smooth fining before bottling.

Harvest: Handpicked, beginning of September.

Analysis:

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

Production: 5.000 bottles (75cl.)

Tasting note:

Pale pink color with aromas of red fruits, stone fruits and a certain minerality. Quite fruit forward on the palate with fresh acidity and a light tannic structure.

Food pairing:

This wine pairs nicely with light plates such as salads, fish and shellfish or with any aperitif, such as a table of cheeses.

