



Mas Picoa Blanc

D.O. Catalunya

Grape varieties:

- 100% White Grenache

Harvest:

- Handpicked, beginning September
- Certified Ecologic Plantation (CCPAE)

Winemaking:

- Fermentation at controlled temperature (16°C) in stainless steel tanks
- Light fining
- 3 to 5 months on the lees in stainless steel tanks

Total production:

- Approximately 6.000 bottles (75cl)

Analysis:

- 13 % vol. Alcohol
- 5,5 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Bright pale lemon color. Mouth-watering aromas of peach and white flowers. Nice acidity with floral and lime notes that bring out the best of this of this fresh dry elegant Garnacha.

Food pairing:

- Perfect companion to white meats, such as roasted chicken and pork dishes; the acidity cuts clean through the fat offering a beautiful fruitiness. Real nice companion to seafood rice plates and your classic jamon and cheese plate as well.

