

Mas Tortó Brisat / Orange

D.O. Montsant | Vintage 2021

Varieties: 100% Eco White Grenache

Vinification: The trampled grapes are vinified in French oak 1000L foudres. The must macerates in contact with the skins and the "hat" is steered several times during the alcoholic fermentation, following the classical red wine methodology.

Aging: 9 months aging on lees in new French 300L oak barrels

Vineyards: Eco white grenache from old vines planted in *gobelet*/bush style.

Harvest: grapes are hand-picked in 18kg boxes, by the end of august.

Production: 800 bottles (0.75L)

Analysis:

- 15% ABV
- 5.20 g/l total acidity
- <1 g/l residual sugar

Tasting note: Golden amber color, distinctive from orange whines. The nose highlights stone fruits, where the apricot gains prominence. A subtly floral fragrance (white flowers such as orange or elderberry) makes it more delicate and evocative and invites you to drink it. In the mouth we find the whole character of white Grenache, voluminous and silky, with sweet and gentle nuances that mix with a perfect acidity, that brings freshness and gives it a great gastronomic versatility.

Food pairing: The freshness and alcohol in this wine allows us to play with many types of pairings. From simple dishes like a tuna or salmon tartare, to other more elaborate Asian dishes with curry and spices, such as baked chicken with turmeric, ginger and lemon. Also, creamy but cured cheeses such as Camembert, Brie, Tulum or Taleggio.

