



CELLER DE CAPÇANES

WHITE FLOR DE PRIMAVERA

DO Montsant. 2024



VARIETIES

100% White Garnacha

Selected from 20-year-old vines on average.

Soil: clay and fossilized sand on terraces up to 450 meters in altitude.

Harvest at the end of September.



WINEMAKING

Vinified under the strict supervision of the Rabbi of the Chabad Community of Barcelona. Temperature controlled fermentation at 16-18°C.

Aged for 7 months in a 3000L French oak foudre.



ANALYSIS

- 12.8 % vol. Alcohol
- 6 g/l tartaric acid
- 1 g/l residual sugar



TASTING NOTE

Bright straw yellow color.

Subtle and elegant nose. White and citrus fruits blend with the floral fragrance characteristic of aged wines made from white Grenache.

On the palate, it surprises with elegance, finesse, and length; thanks to a good acidity that brings great freshness and harmonizes the aromatic strength of white (pear, apple) and citrus fruits, with a finish of herbs and anise.



FOOD PAIRING

Its good acidity and minerality make it an excellent match for seafood, grilled or baked fish such as sea bass, gilthead bream, or salmon; or white meats like chicken.

In general, it is ideal for light and Mediterranean dishes.



CERTIFICATIONS

Orthodox Union (OU), Kosher Federation (KF), Chabad and Katz. Further on Vegan certified. Lo mevushal and Kosher For Passover

