

Brau de Bot classic white 2016

Style: dry, medium bodied, fruity

Grapes: 58 % White Grenache, 42% Macabeo

Harvest: picked by hand and by machine

Region: Terra Alta, Southern Catalonia

PDO: Catalunya

Production: 62,000 bot. x 750 ML

Stopper: 38 x 24 mm, micro granulated cork

Alcohol content: 12.55 % by Vol.

Total acidity: 4.6 gr. / L

Total sugar: 0.45 gr. / L

Total Sulphur Dioxide: 69 Mg / L

Tasting notes: It shows a pale yellow colour. Fruity and slightly floral. On the palate is dry and crisp with a lighter body than typical white wines from this region. Fresh and versatile.

Storage and serving suggestions: under good storage conditions this wine will maintain its characteristics for two years after bottling. Serve cool between 6° and 8° C.

Brau de Bot, the oldest brand name at the Agrícola Sant Josep winery, is a line of affordable good quality wines ideal for everyday meals. As with all other Agrícola Sant Josep wines, it is produced using grapes from our own vineyards. Using the free-run must, obtained at low pressures, and keeping the temperature around 17° C during fermentation, allows us to preserve the primary features of each of the grapes used in the blend. The principal component, the White Grenache, and Macabeo (also called Viura in Spain) are vinified separately. The wine is usually bottled from December onwards each year.

