

Brau de Bot white 2015

Style: dry, medium bodied, fruity and slightly aromatic

Grapes: 70 % White Grenache, 15% Chardonnay, 15 % Chenin blanc

Harvest: picked by hand and by machine

Region: Terra Alta, Southern Catalonia

PDO: Catalunya

Production: 48.600 bot. x 750 ML

Stopper: 38 x 24 mm, micro granulated cork

Alcohol content: 12.55 % by Vol.

Total acidity: 5.3 gr. / L

Total sugar: 0.55 gr. / L

Total Sulphur Dioxide: 107 Mg / L

Tasting notes: It shows a pale yellow colour. It is fresh and rich in aromas. 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 final blend. The principal component, the White Grenache, is vinified separately. The other early-ripening grape varieties, selected basically for their aromas, are vinified together. The final product is bottled from December onwards each year.

