

## Clot d'encís blanc de noirs 2016

Style: dry, fruity and full-bodied

Grapes: 100 % Grenache from selected vineyards

Harvest: picked by hand.

Harvesting date: from September 14<sup>th</sup> to 17<sup>th</sup> 2016

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling period: February 2017

Production: 20.000 bot. x 750 ml and 515 bot. x 1500 ml (Magnum)

Stopper: Agglomerated body with a disc of natural cork at each end, 44 x 24 mm

Alcohol content: 13.82 % by Vol.

Total acidity: 5.7 gr. / L, expressed in tartaric acid

Total sugar: 0.10 gr. / L

Tasting notes: It shows a singular pale colour with silvery glints. It is very fruity and rich of a lot of white fruit, citrus fruit and tree fruit hints, alongside hints of red fruits such as cherry or pomegranate. On palate it is a very full-bodied but well-balanced and crisp.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics for one year. Serve very cool (6° C).

*This wine of the Agrícola Sant Josep combines the classic quality features of the Clot d'encís line – produced since 1996 – with modernity and innovation. A fine wine with a pale, almost transparent colour, it is well-balanced and very fruity. It is a purely Mediterranean wine, able to conjure up the body and taste of the traditional Terra Alta wines. This blanc de noirs is produced exclusively from the most common grape in our own vineyards, the Grenache. The grapes are selected and picked by hand when they are quite ripe and in optimum conditions. It is made from free-run must, the juice produced without pressing and avoiding contact with the grape skin. The process is then completed following the traditional vinification process for white wines. Fermentation takes place under controlled conditions between 15 and 17° C. The final product is then left to rest in the wine cellar, where it is stabilized before being bottled during winter season.*

