

## Clot d'encís Grenache Blanc 2020

### WINERY EXCLUSIVE

Style: dry, fruity and varietal white wine

Grapes: 100% Grenache Blanc

Harvest: picked by hand and by machine from selected vineyards

Harvesting date: from August 20<sup>th</sup> to September 7<sup>th</sup>

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Production: 3.600 bot. x 750 ml

Bottling date: June 2021

Stopper: Screw-cap

Alcohol content: 13.39 % by Vol.

Total acidity: 5.2 gr. / L, expressed in tartaric acid

Total sugar: 0.5 gr. / L

Tasting notes: It shows a yellow pale colour. On the nose it offers a fruity and subtle grape aroma. On the palate it is well balanced and persistent, characteristic of white wines in Terra Alta.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during two years after bottling date. Serve cool (8° C).

This white wine is the best 100% Grenache Blanc wine from Clot d'encís brand, result of an accurate selection by tasting. It is typical and versatile, essential to know White Grenache from Terra Alta. It is made from the production of selected 10 years old or more vines for their moderate yield and a perfectly healthy vintage. The harvest is mostly done by hand and in the case of high temperatures, it is only harvested during the mornings. The part of the vintage that is made by machine is always harvested at night or at dawn. In the vinifications, part of the White Grenache must be made by skin maceration in the pre-fermentation phase and fermentation temperature is controlled so that it does not exceed 17° C. Once the fermentation is finished, the wine is preserved on its lees for 3 or 4 months. It is bottled in a single batch during spring season.

