

Clot d'encís special selection "classic" white 2017

Style: dry and fruity white wine

Grapes: 50% white grenache, 50% viura

Harvest: picked by hand from selected vineyards

Harvesting date: white grenache from August 17th to 22nd, viura on August 25th

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling period: April 2018

Production: 5.916 bot. x 750 ml

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

Alcohol content: 13.28 % by Vol.

Total acidity: 4.8 gr. / L, expressed in tartaric acid

Total sugar: 0.24 gr. / L

Tasting notes: It shows a yellow pale colour. You will find white fruits and flower aromas. On palate it is gentle, well balanced and slightly persistent. Easy to drink and very versatile.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during two years after bottling date. Serve very cool (6° C).

Clot d'encís white classic proposes a current and worked version of the most typical cut of local whites: white grenache and viura or macabeo. It is made from the production of selected vines for their moderate yield and a perfectly healthy vintage. In the case of the viura, plots of 30 or more years old are selected. 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. Both varieties are made separately. In the vinifications, the white grenache must be made by skin maceration in the pre-fermentation phase and in both varieties, the fermentation temperature is controlled so that it does not exceed 17° C. Once the fermentation is finished, the blend is mixed and the wine is preserved on its lees for 3 months.

