

Clot d'encís special cuvee "classic" white 2018

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 31th to September 12th, Viura on 17th and 18th September

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Bottling period: February 2019

Production: 3.600 bot. x 750 ml

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

Alcohol content: 12.69 % by Vol.

Total acidity: 4.4 gr. / L, expressed in tartaric acid

Total sugar: 0.3 gr. / L

Tasting notes: It shows a yellow pale colour. You will find white fruits and flower aromas. On the palate it is well balanced and slightly persistent. Easy to drink and 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 20 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.

