

## Clot d'encís white 2018

Style: dry, fruity and rich white wine

Grapes: white grenache

Harvest: picked by hand and by machine

Harvest date: from August 31<sup>th</sup> to September 12<sup>th</sup>

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Production: 150.000 bot. x 750 ml and 6.000 bot. x 500 ml.

Stopper: 44 x 24 mm. microgranulate with cork base

Alcohol content: 12.55 % by Vol.

Total acidity: 4.7 gr. / L

Total sugar: 0.3 gr. / L

Tasting notes: it shows a pale yellow colour. It is fruity and slightly nuanced aromas. On the palate it is fresh, persistent and with body, both characteristics from the variety and the production region.

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

Awards: **Gold medal at Grenaches du Monde 2018 & 2016, Silver medal at Grenaches du Monde 2017. Bronze medal at Vinari 2014. Best PDO Terra Alta white 2011**

*Ever since we started this line with the 1996 harvest, the “Clot d'encís” wines have conjured up the unique landscapes surrounding the town of Bot, offering a modern expression of our wine-making tradition. This white wine is produced from White Grenache vines chosen for their moderate production and perfectly healthy fruit. If temperatures are exceptionally high during the harvesting time, we start to pick very early so as to deliver the grapes to the winery by morning thus preserving the aromas of the grapes. During the vinification, a part of the grape juice is elaborated with a skin-contact pre-fermentation maceration and the fermentation temperature must not exceed 17° C. After the alcoholic fermentation we aged the wine during 2 months on own natural fine lees.*

