

## Clot d'encís white *mistela*

Style: White Mistela from Terra Alta; sweet liquor wine

Grapes: White Grenache

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Elaboration: "Terra Alta white mistela" is a PDO Terra Alta traditional liquor wine. It is produced from very ripe grapes with minimum sugar content of 200 gr per l. Pure and high quality wine alcohol is added to the must up to a minimum 15% alcohol content by volume. Turning off the alcoholic fermentation is the method to preserve the original sweetness and aromas of the grapes.

Annual production: 5.000 bottles x 750 ml

Stopper: Natural cork, mushroom-shaped

Alcohol content: 16,5 % by Vol.

Total acidity: 3.3 g/ l, expressed in tartaric acid

Volatile acidity: 0.11 mg/ l, expressed in acetic acid

Total sugar: 216 g/ l

Total Sulphur Dioxide: 53 mg/ l

Tasting notes: it presents a pale and bright yellow colour. Very fruity on the nose, fresh and greedy on the palate.

Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics during at least 2 years. After a few days, once the bottle has been opened, the wine will present a deeper colour and candied nuances. Serve cool (8° C).

Food pairing: perfect as an appetizer, as well as for pairing with dried fruit or slightly sweet desserts.

