

Clot d'encís white *mistela* 2019

Style: White Mistela; sweet liquor wine
Grapes: White Grenache
Region: Terra Alta, Southern Catalonia

Elaboration: white mistela is a traditional liquor wine. It is produced from very ripe grapes. 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: 3.500 bottles x 750 ml
Stopper: Natural cork, mushroom-shaped

Alcohol content: 15.2% by Vol.
Total sugar: 117 gr/lit
Total acidity: 3.2 g/ l, expressed in tartaric acid

Tasting notes: Its colour can evolve from a pale yellow to one of more intense or amber colour. It is very fruity on the nose, fresh and sweet 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.

