

## Clot d'encís white mistela 2020

Style: White Mistela; sweet liquor wine  
Grapes: 53% Viura, 47% 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: 6.500 bottles x 750 ml  
Stopper: Natural cork, mushroom-shaped

Alcohol content: 15.49% by Vol.  
Total sugar: 198 gr/lit  
Total acidity: 3 g/l, expressed in tartaric acid

Awards:  
**2019 harvest: 9.40 points at *Guia de Vins de Catalunya 2021***

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.

