

Llàgrimes de Tardor white 2010

Style: Dry, medium bodied and rich white wine

Grapes: 100 % White Grenache

Harvest: Picked by hand

Region: Terra Alta, Southern Catalonia PDO: DO Terra Alta

Traditional terms: Fermented and aged in oak barrels

Barrels: New French oak, 225 L

Aging in barrels: 8 months with lees

Bottling date: June 2011

Production: 31.822 bot. x 750 ml

Stopper: Natural cork, 44 x 24 mm

Alcohol content: 12.85 % by Vol. / Total acidity: 5.4g/l / Total Sulphur Dioxide: 131 mg/l

Tasting notes: It shows an original yellow colour with golden glints. On the nose, there are fine aromas and complex hints from aging. On the palate it is fresh and quite flavourful followed by a lingering finish.

Peak drinking: 2011-2015

Storage and serving suggestions: serve between 10 and 12° C.

This wine, the most emblematic one of Agrícola Sant Josep, is produced exclusively from selected White Grenache vineyards. These vines are well-established and cultivated with traditional methods typical of Mediterranean viticulture. The average age of the vines is 37 years old. The high oenological value of these vineyards is explained by its regular and moderate production (less than 5,000 kg/hectare), its balanced and homogeneous ripening of the fruit and its non compacted fruit with small grapes. The wine is produced with a cold maceration of the grape juice together with the skins (cold skin-contact maceration), fermentation in new barrels made of French oak from different sources, followed by an aging on its own lees for several months, during which time the traditional "batonnage" is carried out. The wine is commercialized from its third year onwards, after being stored in bottles. It is produced and sold under the Protected Designation of Origin Terra Alta. This wine has been produced since 1997. The one made from the 2008 vintage was the first to obtain the "Terra Alta White Grenache" label, which the PDO only awards to those single-variety White Grenache wines with a higher quality rating.

