

## Llàgrimes de tardor white 2018

Style: Dry, full bodied and complex white wine  
Grapes: 100 % white grenache  
Harvest: Picked by hand, from September 6<sup>th</sup> to September 10<sup>th</sup>  
Traditional terms: Fermented and aged in oak barrels  
Barrels: New French oak, 225 L  
Aging in barrels: 9 months and at least 6 months in the bottle  
Region: Terra Alta, Southern Catalonia PDO: DO Terra Alta

Bottling date: July 2019  
Production: 16,777 bot. x 750 ml  
Stopper: Natural cork, 44 x 24 mm

Alcohol content: 12.92 % by Vol.  
Total acidity: 5 g/l expressed in tartaric acid  
Total sugar: <0.5 g/l

Tasting notes: It shows a pale yellow colour of medium intensity. On the nose, there are fine and elegant aromas with complex hints. On the palate it is fresh and persistent. Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics during the next 4 years after bottling date. Serve between 10° and 12° C.

Awards & wine guides: **Silver Medal at Grenaches du Monde 2018 & 2015**

*This wine is elaborated from White Grenache selected vineyards, 20 years old or more, with a low production yield lower than 6.000 kg/ha. The wine is produced with cold skin-contact maceration, fermentation in new barrels made of French oak from different woods, 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 second year onwards, after being stored in bottles. 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.*

