

CAIRATS FRESCAL (white wine)



Kind of viticulture: Natural, ecological.

Municipality: Darmós

Designation of

Origin: D.O. Montsant

Varietals: White Grenache

Vineyard: Owned, Small singular plot in a 4 ha estate located in the municipality of Darmos

Orientation: Estate: la Vinyeta (Darmos): North-East

Soil: Limestone-loam, sandy-limestone

Training type: Trained

Plantation density: 3.000 plants per hectare

Height above sea

level: From 160 m to 185 m

Weather: Microclimate with Mediterranean influence

Precipitations: Between 350 mm and 450 mm

Orography: Terraces



Winemaking: Strict and meticulous grape selection on the vineyards. Manual harvest with 15kg boxes. Manual selection table. Subsequent gentle de-stemming, mechanically and manually. Extraction of aromatic compounds by cold maceration with the skins for about 6 hours. Fermentation of the must in small stainless steel tanks at a controlled temperature between 8 and 10 days.

Alcohol:: 13,5% Vol.

Ageing: Aging during 4 months in stainless steel tank with its fine lees (battonage work).

Bottling: Clarified with bentonite (suitable for vegans). Open filtration to brighten it. Bottled by decantation depending on the lunar state.

Wine profile: Interpretation of the autochthonous white Grenache variety from a singular plot.

Tasting note: Aromatically intense and very complex. On the nose fruity notes are perceived surrounded by a floral touch and a mineral point that gives the terroir. On the palate, the wine is balanced, with good acidity along with a fresh white fruit texture. The final persistence is fine and long.

Recommendations: It is recommended to serve the wine at a temperature between 8°C and 10°C.