



EL GOS WHITE FROM MONTSANT

VARIETAL: 80% garnacha blanca 20% macabeo **VINTAGE:** 2016
ALCOHOL: 14% **WINEMAKER:** Roger Grifoll

WINEMAKING:

Both grape varieties are vinified separately:

White Grenache comes from 40 year-old vines, and it is only harvested when the ripeness of the grapes ensures structure and varietal expression to the wine. The wine has floral aromas and freshness.

Strict and meticulous selection of grapes on the vines. Manual harvesting in 15 kg boxes. Grapes maintained at 0°C during processing. Manual table selection. Soft destemming and vinification in 100 hl steel tanks. Naturally settled for 48 hours in order to keep primary aromas. Controlled fermentation process at constant temperature of 17°C. After fermentation we do assemblage. Half the wine ages in french oak barrels of 225 litres for 25 days with its own lees, and the other half in tanks in order to extract the highest varietal expression.

TASTING NOTES

COLOUR: Intense, bright with a gold touch.

with fresh aromas of floral “white rose”, white fruit “lychee” and flintstone.

AROMA:

Round and full with well integrated flavours in the mouth, creamy with an extremely elegant and fresh finish with a lingering salty minerality.

PALATE:

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- Altitude: 220 to 300 meters
 - Rain: 120 to 150 Liters/m²
 - Mediterranean climate
 - Varied the Land due to its geography: calcareous, sandy, clayey
 - Grapes characteristics: generally small grape, with sparse density, and due to its location, with concentration of wine components
 - Characteristics of the wine: very concentrated, with expressiveness of the aromas and flavours
 - Yearly grape production: 120'000 kg and 1'350 grams per vine
 - On typical Montsant Land: soil is more sandy and there is less mineral-rich stone called Llicorella, with a little more moist soil which allows the retention of the materials and therefore a higher production

THE REGION: MONTSANT

