



GRIFOLL DECLARA

EL GOS

GARNATXA BLANCA

Mountain Wines



Varieties :

100% Garnatxa Blanca (vines 40 years)

Alcohol content : 14% vol.

Country : Spain (Catalonia)

Origin: MOUNTAIN WINES (FROM OUR OWN VINEYARDS IN EL MOLAR)

Cultivation: Ecological, Harvest by hand

Serving temperature: 10-12°C

Note:

“Garnatxa Blanca” from old vines planted in “Loam” where the maximum minerality of variety and gives the wine a pure Mediterranean personality which together with the freshness make a very elegant wine with a lot of finesse.

Elaboration:

It is only harvested when the ripeness of the grapes ensures structure and varietal expression to the wine. The wine 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. After fermentation we do assemblage. Half the wine of each vineyard 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:

Complex wine with an intense bouquet marked with fresh aromas of floral “white rose”, white fruit “lychee” and flintstone. Round and full with well integrated flavours in the mouth, creamy with an extremely elegant and fresh finish with a lingering salty minerality.