Blanc



Origin Denomination: DOQ Priorat
Typology: white wine
Varieties: White Grenache 97%, Pedro Ximenez 3%
Vintage: 2016
Oenologist: Jordi Torrella
Aging: 6 months in French oak barrels
Cork: natural
Production: limited to 2.000 bottles MORES

VITICULTURE

Grapes coming only from the Los Mores estate. Vines on slate slopes. It is harvested by hand and selected on a selection table. The elaboration is carried out separately by varieties.

WINEMAKING

Cold pre-maceration of the grape for 24 hours. Once pressed and racked in tanks, where it is kept for another 24 hours, it is transferred to new 225-litre French oak barrels (Q. Petrea), fine-grained and medium-light toasted, where fermentation and aging take place for six months with the mothers and performing batonnage daily. Cold stabilization naturally (seasonal), not induced. Aged for one year in the bottle.

TASTING NOTES

COLOR

Pale yellow with a straw hue of good luminosity and gray tones.

SMELL

Intense in a still glass, with hints of toast and expressions of flint aromas. Once the glass is shaken, it expresses its freshness, highlighting the fruity notes of pear and apple. After a while, it evolves providing complicity between the notes of candied fruit, nuts and spices.

PALATE

Unctuous powerful entry accompanied by a remarkable persistence. Small notes of dried fruit. It is complex and well structured.

SERVICE RECOMMENDATIONS

Pairing-gastronomy: fish, smoked, rice and white meat.

