

SOLA FRED BLANC- CELLER EL MASROIG

Catalunya



APPELLATION: Montsant

BLEND: Macabeo (60%) , Grenache Blanc (40%)

WINEMAKER: Carles Escobar

VINEYARD: _____

Celler et Masroig is home to one of Spain's most highly regarded cooperatives and Sola Fred is one of the fruits of their labours. All the grapes that go into Sola Fred are grown around the winery. Altitude ranges from 100 to 350 metres and soils are red clay and limestone. The climate is Mediterranean with continental influences. The dryness of summer, the poor fertility of the terrain, the mountainous landscape and the Mediterranean climate are all key influences.

VITICULTURE: _____

Viticulture is traditional. All grapes are hand-harvested into small crates.

WINEMAKING: _____

Fermentation takes place in temperature controlled, stainless steel tanks. Wine is aged for 3 months on the lees before bottling.

WEBSITE: <http://www.cellermasroig.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An elegant, easy to drink white with a nose of tropical fruit, white blossom and herbs. On the palate it has fresh and invigorating acidity and a roundness from the Grenache Blanc. Great on its own as an aperitif, or with light starters and fish.