

ELS BASSOTS – ESCODA SANAHUJA

Catalunya



APPELLATION: Conca de Barberà

BLEND: Chenin Blanc

WINEMAKER: Joan-Ramon Escoda

VINEYARD: _____

Conca de Barberà is a small DO in Catalunya, sandwiched between Penedés, Costers del Segre and Tarragona. It has cold winters and hot summers which are tempered by cool winds from the sea. The Chenin grapes for this cuvée are sourced from 10 hectares of vineyard co-planted with olive groves, and almond trees. Altitude is 450 metres above sea level and soils are clayey-calcareous.

VITICULTURE: _____

Viticulture is biodynamic. Vegetation is left between the rows to encourage biodiversity. A small farm on the premises keeping sheep and chickens supplies organic compost. The soils are covered with a vegetal mulch, which helps maintain moisture, crucial in the dry climate.

WINEMAKING: _____

Grapes are handpicked and macerated on the skins for around ten days before fermentation in stainless steel using natural yeasts. Wine ages for at least one year in neutral French oak barrels. Wines are not filtered, stabilized or fined. No additional sulphur is used.

WEBSITE: <http://celler-escodasanahuja.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromas of ripe fruits and compote, highlighted by citrus. On the palate it is creamy and the balanced acidity assures a great potential for long aging.