

MAS DEL GAIO – ESCODA SANAHUJA

Catalunya



APPELLATION: Conca de Barberà

BLEND: Perellada (50%), Garnacha blanca (25%), Macabeu (25%)

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 grapes for this cuveé are sourced from vineyards next to the winery with clayey-calcareous soils.

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: _____

Garnacha Blanca and Maccabeu are fermented together, with the Parellada harvested 10 days later and fermented separately. Once everything is combined, the wine is aged mostly in large amphora and a little in old French oak. 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: _____

Fresh, with stone fruit, notes of lemon verbena, and peach skins, with a long, fleshy and salty finish. Fantastic acidity and viscosity from the lees aging. Tropical too, with subtle notes of passion fruit.