

LES CAMADES - ENCLÒS DE PERALBA

Catalunya



APPELLATION: Vino de España

BLEND: Garnacha Blanca

WINEMAKER: Leo and Roc Gramona

VINEYARD: _____

Grapes come from a 0.5ha northeast facing parcel near Can Ferrer de la Cogullada in Alt Penedes. It's at 450 metres above sea level, the vines were planted in 2009, on calcerous clay soils with large chalky stones.

VITICULTURE: _____

The plot is worked organically, but isn't certified.

WINEMAKING: _____

Grapes are hand harvested and left to rest for 24 hours. They macerate on skins for eight hours before pressing (60% extraction). The juice is left to cold settle before fermentation with native yeasts in stainless steel. After fermentation the wine is transferred to a 660l concrete egg and a second use 500l oak barrel. The wines are aged for nine months, during which time they undergo daily batonnage.

WEBSITE: [n / a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The wine has fresh aromas of orchard fruit. On the palate it is vibrant, the silky texture and fruit is balanced by vibrant acidity and a long mineral finish.