

TRES FEIXES - ENCLÒS DE PERALBA

Catalunya



APPELLATION: Vino de España

BLEND: Garnacha Blanca

WINEMAKER: Leo and Roc Gramona

VINEYARD: _____

Grapes come from a 0.7ha northeast facing plot of almost 100 year old Garnacha Blanca in Plà de Manlleu, an elevated area at 550 metres in Bajo Penedès. Soils are calcerous clay with larger white stones.

VITICULTURE: _____

The plot is worked organically

WINEMAKING: _____

Grapes are hand harvested in late-September. They macerate on skins for several hours before pressing (60% extraction). Fermentation is with native yeasts in stainless steel tanks. After fermentation the wine is transferred to two 660 litre concrete eggs and one second use 500 litre 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: _____

Balanced with white fruit aromas and a mineral finish.