



Wijnfiche

## **Estones - Vine | Terra Alta DO Grenache Blanco - Macabeo | BIO Spain (CATALUNA) – 2022**

### **Domain**

#### **Estones**

In 2008, two enterprising persons with a long and extensive experience in the wine industry and passionate about their respective professions, the winemaker Salvi Moliner and the sommelier Sergi Montalà, launched a project and created a winery in the Priorat region in order to produce wines with his own style and at the same time identified with the DO Montsant.

### **Vinification**

Manual harvest. Grapes were destemmed. Cold maceration. Soft pressing. A 50% of white Grenache is fermented and aged for 8 months in new French oak and acacia barrels. Another 50% of white Grenache is fermented in stainless steel tanks. The Macabeo is fermented in stainless steel tanks and aged with its lees for five months. Stabilized by refrigeration, clarified and gently filtered before bottling.

### **Taste**

Pale yellow with greenish reflections. Clean and bright. Its aromas are complex, highlighting its fresh fruit (apple, pear, pineapple), and hints of anise and fennel, with a background of vanilla, toffee, cocoa and nuts. It is wide on the palate and it shows a lot of subtleness in the mouth, with creamy and fruity notes.

### **Food pairing**

Fish - Baked in butter | Cheese - soft | Escargots | Tajine

### **General information**

Type: White wine

Grape varieties: Garnacha Blanca (80%), Macabeo (20%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Round smooth



