

# *“Mas Donís blanc”*

## **Grape varieties:**

- 60% Garnacha Blanca
- 40% Macabeu

## **Vinification:**

- Temperature controlled fermentation (14-16°C)
- Both varieties are vinified together in stainless steel tanks
- Cold stabilized, light filtration
- soft fining before bottling

## **Vineyard:**

- Garnacha vines (40-50 years old) from diferent parts of the valley; Macabeu: 40 years old
- Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite and slate.
- Altitude: 150-450m

## **Harvest/ yield:**

- Manual, lasts from end August until early September
- 1kg -1,5kg per vine
- 40-50hl per ha

## **Analysis:**

- 13,3 % vol. Alcohol
- 5-5.20 g/l acidity (tartaric)
- 4 g/l residual sugar

## **Tasting note:**

- Attractive yellow golden green color; seductive fruit flavors of peach, pear, mango, banana; and hints of flowers and herbs; creamy and soft with crispy freshness in mouth and medium bodied, lovely fruit and floral finish.

## **Food pairing:**

- Seafood, fish, chicken, paella, risotto, salads

