

## *Cap Sentit – Orange wine*

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**D.O. Catalunya | 2021**

**Grape varieties:** 100% White Garnacha

**Harvest:** early September

**Winemaking:**

Orange wine made from 100% white garnacha grapes, undergoing an extended grape skin contact during its vinification, more usual in red wine making.

- 15 days maceration with grape skins
- Fermentation at controlled temperature (16°C) in stainless steel tanks.
- Light press after the fermentation.
- Aged “sur lie” on its natural yeast
- Light fining.

**Production:** Approximately 15000 bottles (75cl.)

**Analysis:**

- 13% vol. Alcohol
- 5 g/l acid (tartaric)
- 1 g/l residual sugar

**Tasting note:**

Intense golden color with amber reflections. The nose is reminiscent of peach, apricot and ripe or bruised fruit notes. Unctuous mouth with light acidity and a generous body.

**Food pairing:**

Due to its medium-full body and tannic structure, this orange wine is particularly versatile with charcuterie, cured or strong cheeses. Best served chilled.

