

FINCA LES ROQUES 2020



Harvest: 2020

Variety: 100% White Carignan

Aging: 5 months in French oak

Designation of Origin: Empordà

Production: 2.026 bottles of 75cl numbered

Cap: Natural cork, a special flower from the Empordà.



Elaboration:

The Grapes are from old mountain vineyards, more than 50 years old. The maceration of the grapes is at a low temperature with carbonic snow. Winemaking of the must is at a controlled temperature of 16°C.



Tasting notes:

Yellow colour, it is clear and bright. It has aromas of white fruit with a pleasant hint of mountain flowers. The tertiary aromas of its aging in wood are present with balsamic and vanilla notes. In the mouth it is wide, fresh with a long and complex aftertaste.



Food Pairing:

Good companion of: cheeses, fish and white meats.



Analysis:

ALCOHOL %VOL	TARTARIC ACID (G/L EN TARTARIC)	VOLATIL ACID (G/L IN SULFURIC)	RESIDUEL SUGAR (G/L)
12,6	6,15	0,3	<0,4