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## Vespres Blanc 2017



### Viticulture and Vineyards

6 ha plot in the municipality of Marçà (El Priorat) of 16 years of age, on depleted granite soils. Organic viticulture. All work is done 100% manually. Harvest in boxes of 10 kilos.



### Winemaking

Indigenous yeast, pressed for 6 hours with a spontaneous fermentation in a 2.000 litres capacity oak barrels (*foudre*). Aging for 7 months with the skin in the same fermentation barrels.



### Coupage

100% White Grenache.



### Tasting

Gold colour with a subtle aroma that reminds us the white fruits and flowers. When evolving, spread aniseed touches and wild flowers in the background, saline touches. Minerality present and it's very personal. An ample and attractive mouth, with fresh acidity that will give it a structure of ageing and freshness.

