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L'Efecte Volador Blanc 2016



Viticulture and Vineyards

The grape of this wine comes from an estate of Marçà (El Priorat) with decomposed granite soils and clay. 5-year-old vines. Organic viticulture and work in the vineyard is done 100% manually.



Winemaking

The grapes are harvested and pressed slowly to the pneumatic press for a period of 6 hours to make a slow extraction of all the aromatic potential of this variety. Ferment for 15 days in stainless steel tanks, where it will remain 5 months to refine.



Blend

90% Macabeu and 10% White Grenache.



Tasting

Aromatic nose with fruit and white flowers notes. In the mouth, it is very harmonious, with a feeling that does not disappoint with the nose aromas. Greasy and very nice taste.

