

Estones Vins



Estones PX

D.O. Terra Alta

Varieties: 100% Pedro Ximénez

Vineyards age: 60 years. Located in the municipality of Batea

Alcohol: 14%

Acidity: 6,1 g/l

Sugars: 0.7 g/l

Soil: Red clay and "panal"

Harvest: 2018

Production: 4.660 bottles of 0,75 cl.

Grape harvest and vinification:

Manual harvest. Pelicular maceration and stainless fermentation for 36 days. Aged with its lees for 6 months in stainless steel tanks. Malolactic fermentation in the same tank.

Stabilized, clarified, filtered and bottled in May 2018.

Tasting:

Yellow golden color with greenish reflections, clean and bright. Very good tear formation. On the nose the predominant aromas are of vineyard peach, apricot and grape, with a background of brioche, honey and balsamic. On the palate is glyceric, wide, smooth and velvety. Fresh and with good acidity. The fruit aromas mix with the creaminess. It is complex, long and persistent. The aftertaste is slightly salty and refreshing.

Wine-pairing:

Given its structure and complexity, it has a very wide range of combinations such as pasta, fruit salads, smoked and marinated fish meals, soft and raw milk cheeses, greasy fish and soft meats.

Given its elaboration and production area, Estones PX is a UNIQUE (ÚNIC) wine. Made with a historical variety which is closely linked to the Carthusian monks.

