

Estones Vins



Terces blanc (Magnum)

D.O. Terra Alta

Varieties: 100% Pedro Ximénez

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

Alcohol: 14%

Acidity: 7,0 g/l

Sugars: 1,47 g/l

Soil: Red clay and "panal"

Harvest: 2017

Production: 198 bottles of 1,5 liters

Grape harvest and vinification:

Manual harvest. Pelicular maceration and stainless fermentation for 36 days. Aged on its lees for 6 months in stainless steel tanks. Malolactic fermentation in the same tank. After aging in the tank, it ages in oak and acacia barrels for 8 more months.

Clarified, filtered and bottled in February 2019.

Tasting:

Yellow golden color with greenish reflections, clean and bright. Very good tear formation. On the nose, primary and tertiary aromas predominate, highlighting the vine peach, apricots and grapes, with a background of brix, honey and balsamic, burnt sugar, cinnamon and vanilla. 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 food combinations such as greasy fish, meals containing truffle, aged cheeses, etc.

