

Estones Vins



Petites Estones Blanc

D.O. Terra Alta

Varieties: 100% White Grenache

Alcohol: 13,5%

Acidity: 5,5 g/l

Sugars: 0,6 g/l

Soil: "Panal"

Harvest: 2019

Production: 26.600 bottles of 0,75 cl.

Ecological certificate (CCPAE)

Grape harvest and vinification:

Manual harvest in 20 kg boxes. Destemmed and cold maceration during 6 hours.

Soft pressing and fermentation in stainless steel tanks during 20 days at 16 degrees Celsius. Stabilization in cold, clarified and filtered before bottled.

Tasting:

Pale yellow with green reflection. Clean and bright. Clear fruity aromas, with great perception of apple, pear and white flowers. It has notes of fennel and lightly aniseed.

With wide entrance, it stands out for its good acidity, which converts all its aromatic profile into freshness. Extremely fleshy, it rapidly shows volume and a lot of expressivity, with a long and mineral aftertaste.

Wine-pairing:

Its good acidity and aromatic complexity open a wide gastronomic spectrum, either for its affinity or contrast of aromas and textures.

It is ideal for pairing with white fish or soft blue fish, pasta, soupy rice, white meats, creamy cheeses, Iberian cured and smoked meats.

Enjoying Petites Estones White wine means enjoying little big moments.

