

VINYES de la DOT

eI GRATALLUNES

TECHNICAL SHEET

WHITE WINE - EMPORDÀ

- **Vine varieties and ages:** white grenache (25-year-old vines) and macabeo (35-year-old vines)
- **Alcohol content:** 13.5% ABV
- **Total acidity:** 4.1 g/l (TA)
- **pH:** 3,43
- **Free SO₂:** 20 mg/l
- **Total SO₂:** 43 mg/l
- **Residual sugar (glucose + fructose):** 0,03 g/l
- **Volatile acidity:** 0,42 g/l
- **Harvest:** manual in boxes of 18 kg, in morning of 23 August 2017, waning moon, fruit day.
- **Production:** gentle pressing and static debourbage at 8°C. Fermentation in stainless steel at 15°C from 25 August to 4 September when all the sugars were exhausted.
- **Ageing:** ageing over its own fine lees for four months, with two or three stirrings of lees per week.
- **Fining:** light fining with natural bentonite.
- **Filtering:** gently filtered through cellulose prior to bottling.
- **Tasting note:** The dense drops recall the alluvial fans of the land in which the grapes grows. Pale yellow colour with greenish reflections. The first nose surprises with its intense freshness and delicate perfume of herbal tea with a citrus base. Hints of lime blossom, anise and a touch of thyme refresh the sweetish character of the white grenache. Breadth and sumptuousness in the mouth wash over the palate combined with a slight bitterness and hay flavour that confirms the personality of this wine. After-taste of fresh notes of grapefruit, laurel and Cantaloupe melon, transmitting a feeling of freshness that recalls its granitic origin.
- **Geology and edaphology of the Priorat de Masarac plot:** Our Priorat plot is located between the course of the Anyet Stream (west) and the Bruixots Gully (east). A landscape described by the landform map of the Designation of Origin territory: Pliocene alluvial fans of Perelada. Fluvial terraces with granite pebbles up to 30 cm long or schists with rough quartz. Sandy soil with matrix composed of schist gravel and granitic sand.

In the white grenache area in particular, we find pink orthoclases with a great many quartz cobbles in different colours, white and orange due to their significant iron oxide content.



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The quartz cobbles can be recognised thanks to their white-grey-pink appearance with a gradual colour transition, with conchoidal fracture. The edges of the fractures cut like glass and the mineral is so hard that it scratches glass.



Photos: Blocks of white quartz that come from quartz dams in the Sant Climent Sesecebes area.