

WHITE 2016

D.O. Penedès

montrubí



Type of wine: White

Variety: 100% Xarel·lo

Vine Age: 1974

Alcohol content: 12.5% vol.

Winemaking: Short maceration in contact with the skins and fermentation in stainless steel tanks. Fine lees contact during 3 weeks.

Soils: Clay Limestone

Ideal serving temperature: 8°C-10°C (46.4°F-50°F)

White is a mono-varietal Xarel·lo wine from vineyards planted in 1974. The nutrient-poor soils at high altitude in Alt Penedès are ideal for this versatile variety. A youthful and vibrantly fruited wine with sweet herbal scents with fresh green fennel at its crescendo.

This bottling is full of the fruit flavors typical of the Xarel·lo variety: tart green apple, Limonera pear, pineapple skin, and faint notes of Spanish jasmine. A wine that is at once intensely fruited while remaining lightly herbal and refreshingly mineral.

Awards:

2016 Vintage: 9,04 Guia de vins de Catalunya

2015 Vintage: Decanter Silver Medal

2013 Vintage: Decanter Bronze Medal

2012 Vintage: 89 Robert Parker