



# primicia white

## white grenache

### the wine

Our Primicia label holds particularly pleasant memories for us: it was the name given to the very first wine we ever bottled.

To make cask fermented Primicia White Garnacha we select grapes of different ripeness. These are sourced from vineyards with an average age of 20 years and each vine yields only about 3 kilos of fruit.

This results in a complex fruity aroma with hints of citrus and fine wood.

A medium-bodied refreshing White Garnacha with a lingering finish going particularly well with oven-baked fish.

### the process

The grapes are carefully selected at the winery and, after destemming and crushing, undergo skin maceration for a few hours in stainless steel tanks. In the final stage of its alcoholic fermentation a portion of the wine is raked to casks. Then, both stainless steel and casks wine for several months prior to be blended and bottling it remains on lees to impart a mellow roundness and body.

Appellation of Origin: Terra Alta

Varieties: 100% White Garnacha.

Vineyards: Average age of 20 years and with a crop of about 3 kilos per vine.

Harvest: picked by hand during the last week of August and first one of September.

Alcohol content: 13%

Making Process: skin contact and controlled fermentation.

Ageing: 500 litre casks made of acacia wood and french oak.

Nose: Apple, pear, peach, melon, honey and slightly smokey.

Mouth: Medium-bodied and unctuous.

Serving Temperature: 7 – 10°C

