

Estones Vins



Vine

D.O. Terra Alta

Varieties: 80% white Grenache, 20% Macabeo

Alcohol: 13,5%

Acidity: 4,9 g/l

Sugars: 0,6 g/l

Soil: "Panal"

Harvest: 2018

Production: 4.900 bottles of 0,75 cl.

Grape harvest and vinification:

Manual harvest. Grapes were destemmed. Cold maceration. Soft pressing.

A 50% of white Grenache is fermented and aged for 8 months in new French oak and acacia barrels. Another 50% of white Grenache is fermented in stainless steel tanks. The Macabeo is fermented in stainless steel tanks and aged with its lees for five months.

Stabilized by refrigeration, clarified and gently filtered before bottling. Bottled in May 2018.

Tasting:

Pale yellow with greenish reflections. Clean and bright. Its aromas are complex, highlighting its fresh fruit (apple, pear, pineapple), and hints of anise and fennel, with a background of vanilla, toffee, cocoa and nuts.

It is wide on the palate and it shows a lot of subtleness in the mouth, with creamy and fruity notes, with a balsamic finish.

Wine-pairing:

For its structure and acidity Vine will pair well with creamy and cured cheeses, sausages, baked fishes and white meats. They will perfectly match with these textures and flavors.

"Estones de Mishima Vine" is a wine inspired by a song from the Barcelona band, Mishima. It's a love song about a long-awaited reunion, and we understand this reunion as white Grenache and Macabeo meeting each other and blending together in this wine. A long-awaited love story with a long tradition in the Terra Alta wine region.

