

Les Pedrenyeres

TECHNICAL DETAILS

Producer - Bottling machine: Agrícola d'Ulldemolins Sant Jaume

Denomination of Origin: DO Montsant

Wine profile: White fermented in barrel

Varieties and percentages: 50% white Grenache 50% macabeu

Vinification: Usually, the grapes are harvested manually the first fortnight of October. Once in the cellar, a fermentative pre-maceration is made for a few hours to extract the maximum aromatic varietal potential. Fermentation occurs slowly during 20 days in oak barrels.

Aging and bottling: Once the fermentation is finished, the wine will remain for 5 months in the same barrels, constantly mixing with the lies or mothers of the own wine that will bring the aromas and characteristic tastes. After the cold of winter, the wine will be bottled.

TASTING NOTE

Lemon yellow tones, abundant tears. On the nose, it shows good aromatic potency, where the memories of white flowers, fleshy fruits and honey stand out, combined with light touches of vanilla and roasted. In the mouth it is balanced, full, glyceric and oily. The retronasal path is persistent.

Pairing: Combine very well with all kinds of fish, seafood and crustaceans. Indicated to accompany smooth meats and snails

Recommended consumption temperature: between 8 and 10 °C

