



**ECCOCIVI**  
~ Sant Martí Vell ~

## Montrodó Blanc 2017



White wine obtained from sustainable viticulture and cultivated on volcanic soil of basaltic rock.

### Tasting Notes

White wine of shiny golden colour with greenish highlights. It has intense perfume with stone fruit and citrus aromas and a faint floral background. On the palate, it presents a gentle entry, it is fresh and lively, with a certain volume and of good acidity, leaving a persistent aftertaste.

### Vinification process

Grapes are hand-harvested and deposited in 15 kg crates to maintain its integrity. It is quickly transported to the winery, where once destemmed and pressed, a brief fermentation of skins is done at low temperature. The gravity obtained must (flower must) is fermented at a controlled temperature between 15-17°C.

Harvest: August-September.  
First Harvest: 2014.

Food pairing: paella, fish stew, seafood, pasta, sushi, salad.

Serving temperature: 8-10°C.

Alcoholic content: 14% volume.



First National Wine  
with certificate

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