

~ Sant Martí Vell ~

# MONTRODÓ BLANC 2018

White wine from sustainable viticulture, produced in Finca Ca l'Elsa, obtained from the volcanic terrain of basalt rock soil placed on the **Espacio de Interés Natural de Les Gavarres** in Sant Martí Vell (Girona).

Montrodó is the name of the ancient volcano, lying on the property land. Surrounded by forest and vineyards, which soil is highly made of basalt rock, rich in silicates and iron that provides the character and singularity of our wines.

## Tasting Notes \_\_\_\_

Golden white wine clear and bright with green highlights.

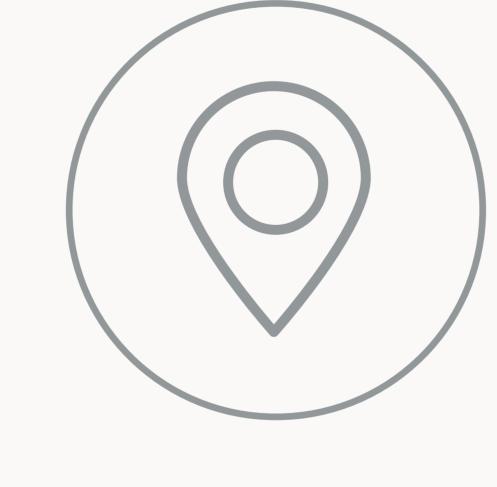
On the nose, it offers an intense bouquet of stone fruits, citrus (grapefruit), delicate floral notes and Mediterranean aromatic herbs (thyme, fennel).

On entering the mouth is generous, fresh, balanced and lively, charming bodied and with a good acidity that offers a pleasant and long-lasting taste.

### Vinification

The grapes are harvested manually in 15kg cases in order to keep them whole. They are quickly transported to the cellar where is destemmered and lightly pressed.

After the static racking process of 36 hours the must is fermented at a controlled temperature of 15-17°C for 20-22 days.



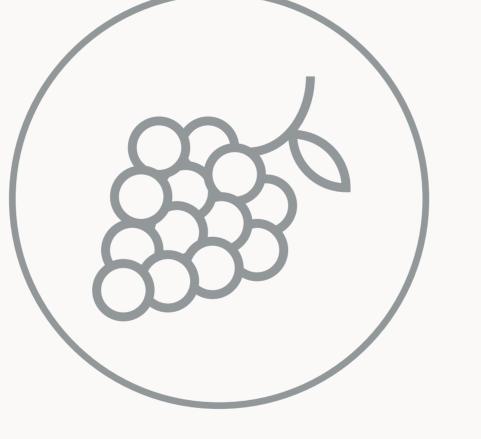
### Origin

Wine from Les Gavarres (Sant Martí Vell - Girona)



#### Pairing

White meats, seafood rice, stew fish recipes, fish and shellfish dishes, pasta, Asian food, salads



# Grapes varieties

Chardonnay, Viognier, Muscat, Xarel·lo



#### Service temperature

8 - 10°C

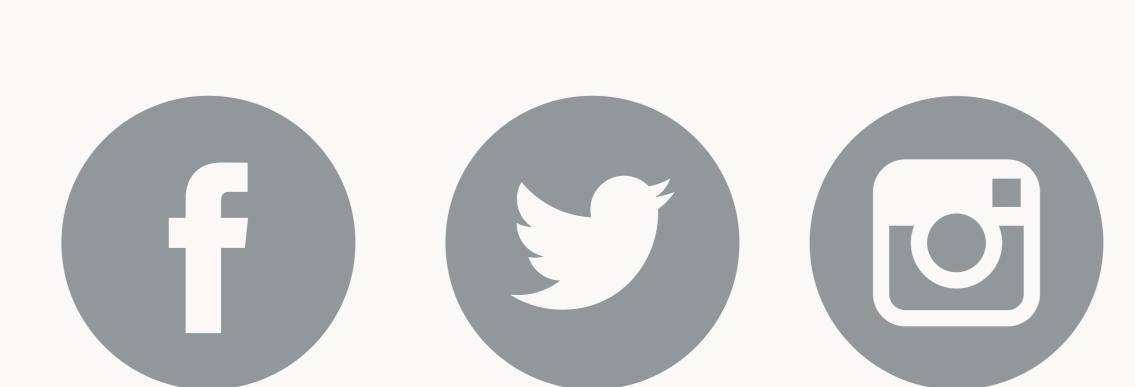


Harvest September

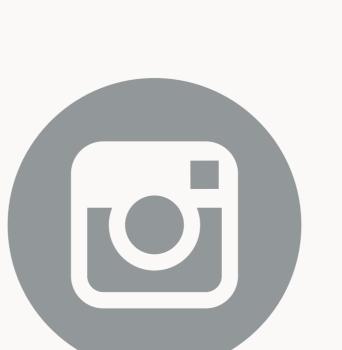


Alcohol content 13%

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