

## CAN NOVES BLANC 2018

White wine harvested from sustainable viticulture in l'Espai d'Interès Natural de les Gavarres in Sant Martí Vell (Girona), cultivated in the **Finca Can Noves** in soil of slate and pebbles.

### Tasting Notes

A clear and bright white wine with light golden colour and greenish reflections.

On the nose, vanilla and ripe white fruit, such as pear, melon and peach with some floral notes.

On the palate, it is broad and silky with flavours of ripe white fruit, green almonds, Mediterranean herbs and a slight touch of toasted flavors. It stands out for its high acidity and a great length.

### Vinification

Grapes are hand-harvested and deposited in 15 kg cases to maintain their integrity and they are quickly transported to the cellar. After being destemmed there is a brief cold maceration with their skin.

The grape must obtained by gravity will ferment between 15-17°C in stainless steel tanks.

The wine will finish its fermentation in barrels of 600L of French oak remaining with its fine lees for a 9 months aging process, whilst undergoing a weekly băttonage.



#### Origin

Wine from Les Gavarres  
(Sant Martí Vell - Girona)



#### Pairing

White meats, baked oily fish, smoked salmon, risottos, pasta, creamy cheeses



#### Grapes varieties

Garnatxa Blanca and Xarel·lo



#### Service temperature

10 - 12°C



#### Harvest

September



#### Alcohol content

14,5% vol.

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