

ECCOCIVI

~ Sant Martí Vell ~

VI NATURALMENT DOLÇ CA L'ELSA

Naturally sweet wine obtained from sustainable viticulture in **L'Espai d'Interès Natural de les Gavarres** in Sant Martí Vell, cultivated in the **Finca Can Noves** in soil of slate and pebbles.

Tasting Notes

Sweet wine of amber colour, clean and bright.

In the nose you will find the fragrance of ripe fruit of lychees, figs, apricots and some notes of brandy and roses.

In the mouth it is silky and with a full body, with flavours of ripe fruit like lychees, dried figs and apricots and with some citric notes. It stands out for its high acidity and a long persistence in the mouth.

Vinification

The grapes are harvested late, mid october, to obtain a high concentration of sugar. The harvest is done manually and grapes transported to the cellar in boxes of 15 kg to maintain the fruit integrity. Once in the cellar the grapes are destemmed and with a very soft pressing the flower must is obtained.

After a 36 hours of racking, the must ferments at a controlled temperature between 15-17°C in stainless steel tanks. The fermentation is stopped at the desired time with a drop in the temperature.

The wine is aged in French oak barrels in a Solera system.



Origin

Wine from les Gavarres
(Sant Martí Vell –
Girona)



Pairing

Confectionery, sweets,
nuts, foie, cheeses



Grapes varieties

Petit Manseng



Service temperature

8 - 10°C



Harvest

October



Alcohol content

16,5% vol.

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