

MONTRODÓ BLANC 2019

White wine from sustainable viticulture, harvested at **Finca Ca l'Elsa**, from the volcanic terrain of basaltic rock soil of the **Espai d'Interès 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, the soil is highly made of basaltic rock, rich in silicates and iron that provides the character and singularity of our wines.

Tasting Notes

Golden white wine, clear and bright with greenish reflections.

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

On the palate it is generous, fresh, balanced and lively, with a good body and high acidity that offers a pleasant and long-lasting taste.

Vinification

Grapes are hand-harvested and deposited in 15Kg cases in order to maintain their integrity. They are quickly transported to the cellar where they are destemmed and lightly pressed.

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



Origin

Wine from les Gavarres
(Sant Martí Vell – Girona)



Pairing

Seafood, rice, shellfish and fish, pasta, white meats and Oriental dishes and salads



Grapes varieties

Chardonnay, Viognier, Muscat and Xarel.lo



Service temperature

8 - 10°C



Harvest

September



Alcohol content

13,5% vol.

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certification



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