

CAN NOVES BLANC 2019

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, peach and citric with some notes of fennel and camomile.

On the palate, it is fresh and silky with flavours of peach, citrus and almonds. It stands out for its high acidity, minerality 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 “battonage”.



Origin

Wine from les Gavarres
(Sant Martí Vell –
Girona)



Food pairing

Fish and shellfish,
smoked salmon, risotto,
foie, creamy cheeses



Grapes varieties

White Grenache and
Xarel-lo



Service temperature

10 - 12°C



Harvest

September



Alcohol content

14% vol.

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Paratge de Mont-rodó, 3
17462 Sant Martí Vell – Girona
+34 872 000 015 - info@eccociwine.com