

MONTRODÓ BLANC

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 predominantly composed 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 green reflections.

On the nose it offers an aroma of white fruit some notes of citrus and chamomile. We can also perceive some Mediterranean aromatic herbs.

On the palate it is voluminous, structured and with a good body. We find citric notes and herbs. Overall it is warm, silky, smooth and with a pleasant persistence on the palate.

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 15-18 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, White
Garnacha and Viognier



Service temperature

8 - 10°C



Harvest

September



Alcohol content

13,5% vol.

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