

Vincles Blanc

Organic farming

2023



Varieties

Macabeo, Xarel·lo,
Parellada, Muscat and Chardonnay



Temperature

Pour at 8-10°C



Pairing

Salads, fish, white meat, pasta and rice

Tasting notes

Intense and pleasant aroma. Notes of white and yellow fruit complemented by aromas of orange blossom. In the mouth it is fresh, round and fruity, with highly fruity notes. Long and fresh finish.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Sumarroca estate

Soil composition: Clay soil, high levels of limestone, deep gravel deposits and very poor in organic matter

Training method: Royat and guyot

Altitude: 150-300m

Exposure: south

Yield/ha: 6000-9000 kg/ha

Winemaking & vintage

Harvest:

Although autumn and winter in line with recent years, in May they began to shoot up. The annual average gives 15.8°C (0.6 °C higher than las decade). From May to September there has been an increase of 2°C, the average being 23.3°C. There have been several heatwaves with extreme temperatures that have lasted for weeks. It has been a year where minimum and maximum temperatures have risen. A total of 693L in 24 months distributed very irregularly throughout the year. Autumn and Spring with lower than usual precipitation and a Summer with extremely low precipitation (-40%). Vegetative growth has been normal until May, which has stopped due to the temperatures. The cycle of the plant has advanced 7 days. The early varieties have produced a lot of grapes, while the mid-cycle ones, Macabeu, have matured more slowly. The resulting wine has a slightly higher pH, a more contained acidity and a lower alcohol content, giving a fruitier result with certain volume.

First vintage: 2019

Number of bottles of this vintage: 12.000

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 15-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 11.00 % vol

Residual sugar (dosage): -

Tartaric acidity: 5 /l (tartaric acid)

pH: 3,11

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites




SUMARROCA