



Confiança Grenache gris 2016

Purpose: The first step in the seasonal way of doing wine, the first interpretation of the year, married with the deliberate action. The base of any creation is Trust. This one is a fruit granites and wind.

Grape

96% grenache gris 6% red carignan (eco certified plot).

Vineyard

Plot «El Puig-rodó» (60 years old vineyard, cultivated in biodynamic agriculture).

Ground

Sandy granites of acid quality. Agullana, Alt Empordà.

Fermentation

Hand harvested in boxes of 10kg:

- 60% of the grapes, maceration in its peels for 4 days, pressed and fermented in amphora 200l.
- 20% of the grapes, maceration in its peels for 4 days, pressed and fermented in stainless steel tank.
- 20% of the grapes, maceration in its peels for 4 days, pressed and fermented in French oak wood barrels of 300l.

Ferments

Native yeast.

Fermentation containers

60% amphora, 20% stainless steel, 20% French oak wood.

Limited edition: 1.300 bottles

No filtered, no clarified, total sulphites: <10mg/l, 11'8% alcohol

Recommended consumption time

July-August 2017. It is a long life wine that can remain in the bottle for a long time.

Service and drink advice

Poured when possible, otherwise open the bottle in advance prior to service.