



Gracitudo Sauvignon blanc 2016

Purpose: Gratitude to the land and the people I was born with and raised with. Opening to the world of the international varieties which adapt well to our climatology.

Grape

100% Sauvignon white (eco certified plot).

Vineyard

Plot «El coll d'olivera» (highland vineyard, 600m high).

Ground

Red calcareous and compact clay. Serra del Montmell.

Fermentation

Hand harvested in boxes of 10kg:

- 20% of the grapes, maceration in its peels for 4 days, pressed and fermented in amphora 200l.
- 50% of the grapes, maceration in its peels for 4 days, pressed and fermented in stainless steel tank.
- 30% of the grapes, maceration in its peels for 4 days, pressed and fermented in chestnut tree barrels of 500l.

Ferments

Selected yeast.

Fermentation containers

20% amphora, 30% chestnut tree wood, 50% stainless steel.

Limited edition: 4.600 bottles

No filtered, no clarified, total sulphites: <60mg/l, 12% 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.