



Blanca 2020



Producer: M.S.B. Somms & Vineyards, SL

Origin: Terra Alta Designation of Origin

Type of Wine: White Wine with Aging

Type of Sealing: 100% Natural Cork 49mm x 24,2mm

Presentation / Format: 750ml

Box: 6 Bottles | Carton Box | 517mm x 311mm x 95mm

Weight x Bottle: 1565 gr

Alcohol Content: 13,5%

PH: 3,38

Total Acidity: 5,1g/l

Volatile Acidity: 0,28g/l

Sulfurous (Free / Total): 120ppm

Residual Sugar: 0,8g/l

Grape Varieties: 100% White Grenache

Production / Volume: 998 Bottles

Vineyard Surface: 60ha

Age of the Vineyard: + 40 Years Old

Planting Density: 2500-2800 Vines / ha

Soils: "Panal" fossilized sand dunes soils from quaternary period
"Tapàs" silty soils with clay materials

Viticulture: We work in a sustainable and ecological way certified by the CPPAE. To maintain the structure and oxygenate the soil, we alternate plowing the vineyard with the use of vegetation cover. We use green manures (remains of vine pruning and mowing of vegetation cover) and organic fertilizers of various animals. We completely avoid the use of chemical fungicides and insecticides.

Harvest: Manual in 15kg boxes. The boxes are stored in refrigerated chambers for 48 hours to lower the temperature of the grapes between 3-5 °C.

Fermentation / Vinification: Natural racking by gravity for 48 hours. Fermentation at 16 °C for about 15 days.

Aging: 4 months aged in Oak Barrels

Barrel Type: French Oak Barrels of 300L & 500L

Serving Temperature: 8 - 10 °C

Decantation: We recommend to not decant it.

Recommended Glass: Burgundy for White Wines