

Vim Blanc

Tasting note

Pale, bright. Fruity nose, baked apple, tropical fruit. Lactic notes

Strong attack on the palate, sweet entry and then a lingering acidity

Salty end. Even for a long-aged wine the acidity is surprising

Pairing

Lactic notes combine perfectly with pasta with cream sauce, cannelloni ...

The salty notes combine perfectly with fried fish or simply with some nuts

Grape varieties

100% Grenache



Winemaking

Traditional grape treading and immediate removal of the skins

Fermentation in stainless steel tanks

Aging

First lees aging for 3 months.

Then three years of aging in new French oak

Vineyards

Old vines over 50 years

Vintage

By hand

Mid to late October

Producción total

2000 bottles (75cl)

Awards and ratings

"Guía Vino 2015 ABC":

- 1/vb 2006: 96p.

Jancis Robinson "A Catalan Collection":

- 2v/b 2009, **17p**: Deep pinkish gold. Orange peel and tang plus great depth and concentration. Lots to chew on. Very firm and structured – no flab whatsoever. Really interesting and the alcohol is well covered. Drink 2013- 2017 • £30 RRP 17