

## *Mas Donís Blanc*

### Tasting note

*Attractive yellow golden-green color. Seductive fruit flavors of peach, pear, mango, and banana. Hints of flowers and herbs: creamy and soft with crispy freshness in the mouth. Medium-bodied, lovely fruit and floral finish.*

### Pairing

Seafood, fish, chicken, paello, risotto, salads

### Grape varieties

70% Grenache Blanc  
30% Macabeu



### Winemaking

Temperature controlled fermentation (16-18°C)  
Both varieties are vinified together in stainless steel tanks  
No malo-lactic  
Cold stabilized, light filtration  
Soft fining before bottling

### Aging

Aged in stainless Steel tanks on the lees

### Vineyards

Garnacha blanca 10-25 years old  
Macabeu 20-40 years old, from diferent parts of the valley  
Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite and slate.  
Altitude: 150-450m  
Pruning: traditional bush vines

### Vintage

Manual  
Early september  
Yield:  
- 1kg -1,5kg per vine  
- 40-50hl per ha

### Producción total

13.000 Bottles (0,75cl)

### Analysis

13% vol. Alcohol  
5-5.20 g/l acidity (tartaric)  
<2g/l residual sugar

### Awards and ratings

#### La Guía de vins de Catalunya 2018:

- Mas Donis Blanc 2016: 8,861p.

#### La Guía de vins de Catalunya 2017:

- Mas Donis Blanc 2015: 8,861p.

#### La Guía de vins de Catalunya 2016:

- Mas Donis Blanc 2014: 8,87p.