

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 2017:

- **Mas Donis Blanc 2015: 8,861p.**

La Guía de vins de Catalunya 2016:

- **Mas Donis Blanc 2014: 8,87p.**