

CELLER DE CAPÇANES

MAS DONÍS BLANC

DO Montsant. 2024

*Explosion of freshness, tropical fruit, vibrant sensation.
A “casual” wine for easy enjoyment*



VARIETIES

70% White Garnacha
30% Macabeo

Age of the vines: Garnacha: 40-50 years and Macabeo: 40 years. Hand harvested, late August and early September. Altitude: 150-450m



VINIFICATION

Varieties vinified together.
Fermentation at controlled temperature (14-16°C). Cold stabilization and soft filtration before bottling.



ANALYSIS

- 12.5% vol. Alcohol
- 4.5 g/l tartaric acid
- 0.3 g/l residual sugar



TASTING NOTE

Bright straw color. Fresh aromas of wild herbs, citrus notes and tropical fruit, mango and pineapple. In the mouth, full, vibrant and fresh with a notable lasting final sensation.



FOOD PAIRING

Ideal to pair with light meals and salads, it combines perfectly with fish and seafood dishes. Excellent to enjoy as an aperitif, highlighting its intense aroma of pear, lychee and vibrant flavor of pear, apple and pineapple.

CERTIFICATES Vegan V-Label

