

CELLER DE CAPÇANES

VIMBLANC

D.O. Montsant, 2014

*Our Blanc de Noirs revives the traditional vinification process of white wines in a territory shaped by red varieties.
From our Collection of Unique Wines. Microvinifications. Limited production to 2,000 bottles.*



VARIETIES

Garnacha tinta 100%

Origin: Selected grapes from century-old bush vines. Very low yields: 400 to 500 g of grapes per vine.
Harvested by hand, at the end of September.



VINIFICATION

Grape stomping and separation of the juice from the skins. Alcoholic fermentation in stainless steel vats. Once it is finished, the juice matures on its lees during 3 months.



AGING

Biologically aged flower wine: it matures on its lees during eight years in used French-oak barrels. The barrels are not completely filled to ensure the formation of flor yeast layer and a controlled oxidation during the aging process.



ANALYSIS

vol. alcohol 15% | 6.3 g/l total acidity | >0.2 g/l residual sugar



TASTING NOTE

Intense golden color. Ripe fruit on the nose with notes of stone fruit, orange peel, cider, dried grass and chamomile. With a dry profile, it offers a high aromatic concentration and depth in the mouth. Rich expression of delicate floral aromas reminiscent of chamomile; orange peel, yeast and pastries, toasted almonds and lactic notes. Long finish in the mouth with vibrant acidity, and perfectly integrated. A unique wine.



FOOD PAIRING

Dishes of similar intensity to the wine such as rice casserole, cod carpaccio, oysters and cured and blue cheeses. The acidity holds this blanc de noirs firmly against creamy dishes and meats.



CERTIFICACIONES

V-Label - vegan wine