

# 25 Vendimias



## Type

White

## The vineyards

Located at 500 meters above sea level and 15° steep slopes facing south and northeast, this vines grow up on a non-irrigated, clay-loamy soil with sandstones.

## The varieties

White Garnacha

## Tasting notes

Pale golden nuances. Citric resemblances on a Mediterranean scrub and rockroses background, with slight white floor hints. Appealing grass-flower-fruit trinomial. Stimulating and contrasted mouth: fresh and bulky, complex and lingering aftertaste.

## Gastronomic notes

This wine can be enjoyed alone, with no food, due to the fact that it's complexity brings a full feeling.

If paired with food, we recommend fleshy shellfish and rice in broth, fish stews and fresh vegetables.

## Winemaker's notes

My aim was to convey into the bottle all those incredible sensations I experienced in the vineyard, deciding whether it was -or not- the best moment for harvest.

Freshness, mountain and flower scent, fruit taste and, above all, the feeling that I was enjoying a unique moment, a unique grape. We only bottled 25 Vendimias when I felt it this way in my glass.