



ÈTIM L'ANTULL



70% White Grenache
30% Macabeo



2023

Alcohol content: 13,5%

Total acidity: 5,4g/L (TH2)

Residual sugar: 0,4 g/L

Best serving temperature

10°-12°C



TASTING NOTES

Light colour. Clear and bright.

Aromas with many nuances: citrus fruits, pineapple, pome fruits, orange blossom and a vegetal touch.

In the mouth it is very expressive, fresh and vibrant, with good acidity. A wide range of citrus and some tropical fruits appears again. Long aftertaste.



FOOD PAIRING

Excellent with oysters, sushi, sashimi.

Lightly prepared fish dishes and grilled white meats.

A wide range of rice dishes: with vegetables (cold or hot), with chicken and of course a good quality "paella" of seafood.



WINEMAKING

Cold maceration 6 to 8 hours in contact with the skins to extract more aromas, avoiding any oxidation. Separation of the free-run juice and natural decantation of solids.

Fermentation at a temperature of 15°C, 90% in stainless steel tanks and 10% in new French oak barrels. Aging with the lees for 5 months with periodic stirring. The one fermented in oak is also aged on its lees with daily battonages to achieve creaminess in the mouth.



Enjoy the explosion of flavour accompanying butterfish and truffle nigiris.

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