

CASTELL DE FALSET Garnatxa blanca

100% White Grenache

Alcohol degree: **13%**
Total Acidity: **4 g/L(TH2)**
Residual Sugar: **0,3 g/L**

Best serving temperature
13-15ºC

TASTING NOTES

Pale yellow with golden reflections, clean and bright.
On the nose, aromas of citrus (lemon peel) and tropical fruits such as pineapple, banana and mango stand out, accompanied by green apple and peach. There are also notes of vanilla and a mineral touch.
On the palate it is saline, with well-balanced acidity and freshness. Medium body.

FOOD PAIRING

It especially fits dishes with light sauces, where bread can be soaked, such as fish casseroles (monkfish, sole...), seafood casseroles (saylor-style mussels), roast chicken or other poultry and creamy rissotos.

MAKING PROCESS

Grapes from selected vineyards.
The destemming is done by vibration, so that the grape grain remains more intact, there is less oxidation and allows a longer maceration with the skins at low temperature (36 hours). After a gentle pressing, the must rests for 24 hours at 15ºC.
The fermentation of this White Grenache finished in a cement egg. Later, a part (40%) has been extracted and has been aged for 6 months with its fine lees in 225L French oak barrels. The other 60% has also been aged with its fine lees but in the same cement egg.

After several years without Castell de Falset Garnatxa Blanca, we are recovering this wine that was born from the spirit of creating white wines with their own identity.

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