Wijnfiche

Estones - Vine | Terra Alta DO
Grenache Blanco - Macabeo | BIO
Spain (CATALUNA) — 2022

Domain

Estones

In 2008, two enterprising persons with a long and extensive experience in the wine industry and passionate about their respective professions, the winemaker Salvi Moliner and the sommelier Sergi Montalà, launched a project and created a winery in the Priorat region in order to produce wines with his own style and at the same time identified with the DO Montsant.

Vinification

Manual harvest. Grapes were destemmed. Cold maceration. Soft pressing. A 50% of white Grenache is fermented and aged for 8 months in new French oak and acacia barrels. Another 50% of white Grenache is fermented in stainless steel tanks. The Macabeo is fermented in stainless steel tanks and aged with its lees for five months. Stabilized by refrigeration, clarified and gently filtered before bottling.

Taste

Pale yellow with greenish reflections. Clean and bright. Its aromas are complex, highlighting its fresh fruit (apple, pear, pineapple), and hints of anise and fennel, with a background of vanilla, tofee, cocoa and nuts. It is wide on the palate and it shows a lot of subtleness in the mouth, with creamy and fruity notes.

Food pairing

Fish - Baked in butter | Cheese - soft | Escargots | Tajine

General information

Type: White wine
Grape varieties: Garnacha Blanca (80%), Macabeo (20%)
Viticulture: Organic
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Round smooth

