Wijnfiche

Estones - PX | Terra Alta DO Pedro Ximénez | BIO
Spain (CATALUNA) — 2021

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. Pelicular maceration and stainless fermentation for 36 days. Aged with its lees for 8 months in stainless steel tanks and clay jars. Malolactic fermentation in the same tank.

Taste

Yellow golden color with greenish re□ections, clean and bright. Very good tear formation. On the nose the predominant aromas are of vineyard peach, apricot and grape, with a background of brioche, honey and balsamic. On the palate is glyceric, wide, smooth and velvety. Fresh and with good acidity. The fruit aromas mix with the creaminess. It is complex, long and persistent. The aftertaste is slightly salty and refreshing.

Food pairing

Tapas | Risotto | Cheese - soft | Pasta | Fish - smoked trout

General information

Type: White wine
Grape varieties: Pedro Ximénez (100%)
Viticulture: Organic
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Round smooth

