



## SENTITS BLANCS

100% **White grenache** from vineyards 80 years old with 650 mts. altitude in Òdena (Barcelona).

Harvest manually in boxes of 20 Kg on October.

Fermentation in new French Oak.

Aging 4/5 months in new barrels of french oak Allier with lightly toasted and fine grained.

Organic wine not filtered.

Terroir(soil) calcareous, clayey and gypsum.

Alcohol: 14,5 % VOL., PH:3,3 . Total acidity: 5,9 g/l

### D.O. CATALUNYA

### COLOUR

Light yellow lemon

### NOSE

Expressive, Memories of White flowers (Jasmine), fresh flowers and tropical fruits.

### PALATE

Elegant and tasty with long and pleasant finish. Very good acidity. Unctuosus and persinent.

### FOOD PAIRING

Fish, shellfish, crustaceans and White meat.

SERVING TEMPERATURE: 8 – 12 °C

#### AWARDS & REVIEWS

Guía Peñín .....	92 p.
Guía de vins de Catalunya .....	95,3 p.
Guía de vinos ABC .....	91 p.
Robert Parker .....	90 p.