

núvol 2011

blanc

EDICIONES **i**-LIMITADAS
B A R C E L O N A



TECHNICAL DATA

SOIL

Clayey calcareous and granitic sand.

VINEYARD

White Grenache and macabeo coming from four vineyards.

VINTAGE

2011 had a soft spring, without much rain. Also, summer began pretty cold, continued dry and concluded with a very warm end of august.

HARVEST

Manually using small bins of 16kg, from 1st to 4th September.

AGEING

Fermented and aged in stainless steel tanks.

ASSEMBLAGE

White Grenache, Macabeo

Alcohol content : 13 %.

Total acidity: 5.2 g/l. exp. in tartaric acid.

pH: 3.35

Volatile acidity: 0.36 g/l. exp. acetic acid.

TASTING NOTES

Clear, crystalline, youthful with attractive gold nuances.

Fresh, fruity without being cloying, offering tones of white fruit: peaches, acacia flowers, and refreshing and light tropical notes suggesting pineapple and bouquet of citric fruits.

A lively yet gentle entry, charming and perfumed; with a pleasing aftertaste.

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