



ÀTICA White 3x3 2018 Organic



Complexity: 3 varieties of grapes aged in three different types of wood. The aim of this wine is to enjoy the fruit combined with the wood. It will evolve favourably in the next 2-3 years. Ideal to accompany, pastas, rice dishes, grilled vegetables and fish stew dishes with some consistency.

VARIETY 50% Xarel·lo
50% Chardonnay

HARVEST 14/09-15/09/2018 Xarel·lo
08/08/2018 Chardonnay

MACERATION Static clarification of the must by flotation.

FERMENTATION Fermentation of the must to T° controlled between 14-17°C during 14-16 days, end of alcoholic fermentation in 300 liters French, American and Acacia oak barrels.

AGEING Later aging of 5 months with *battonage* on lies up to 3 times per week where partially performs mal-lactic fermentation.

ANALYSIS

°Alcohol	12,65	%vol.
Total Acidity	3,70	gr/l.
Volatile Acidity...	0,43	gr/l.
Residual Sugar	0,40	gr/l.
SO2	20/89	mgr/l.
pH	3,35	

TASTING NOTE

COLOUR: Straw yellow in colour with new-gold reflections, bright with marked and heavy tears.

AROMAS: Aromatic complexity, with outstanding aromas that remind us of toasted dry fruit (hazel and walnuts), with a touch of ripe fruit (dry peach, pineapple, baked apple) over a wisp of sweet notes (vanilla, camomile), roasted and spicy (nutmeg).

IN THE MOUTH: Through the mouth it is slightly oily, with a mid-high structure, balanced in alcohol and moderate acidity, fruity presence, lengthy after taste and balsamic retro-taste (eucalyptus, menthol).

Great Gold Medal: XXV Competition of wine and cava from Catalunya. Girovi'20
Gold Medal-53.Competition of wine from Catalunya-TASTAVINS PENEDES 2019
Guia Peñin 2019(harvest 2016): 87 points.



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.