



TECHNICAL SHEET

El Garbi Blanco

Garnacha Blanca 2020



Variety/Varieties

Garnacha Blanca

Grapegrowers

Epicure Wines

Harvest Dates

Early September

Vineyard Sites

Castelletts

Climate

Mediterranean

Soil

Marl

Vine Management

Sustainable vine management

Serving Temp

10-12 °C

Cellaring Potential

5-6 years

Alcohol

13.5%

Residual Sugar

0.6g/l

pH

3.05

Total Acidity

6.0g/l

Wine Making

The grapes, previously destemmed, are very gently pressed. We aim at extracting only the best juice that represents approximately 50% extraction for this wine. The fermentation and aging take place in top quality French oak barrels of 500 litres. Only 3 barrels are used they are 2,3 and 4 years old respectively. The wine rests on its lees for 7 months prior to bottling.

Palate

Textured and long on the palate with flavours of toasted brioche, fennel and aniseed.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

Aromas of apricot, apple and subtle baking spices.

Food Pairing

Pairs with a diverse range of foods, perhaps the best being roast chicken.