



R I T A

WHITE GRENACHE 2019

Rita signifies the strong personality of the old Grenache vineyards, the wisdom of an emotive landscape and admiration for the person from whom its name is derived.

- **SOIL TYPE:** Three plots of very different soils render this complexity: 0.3 hectares of limestone; 1 of very stony calcereous clay and 0.5 hect. of white honeycomb.
- **VITICULTURE:** Ecological and conversion agriculture
- **VARIETY:** 100% Small Grain White Grenache.
- **VINTAGE:** Harvest ranking: Excellent. A spring with abundant rains and a dry summer have balanced the plant's growth without it suffering from water stress in recent years. The harvest began on the 1st of September.

Image references on the WALL OF BOTANY TASTE

- *Bellis sylvestris* (Margarida silvestre)
- *Calendula arvensis* (Boixac)
- *Daucus carota* (Pastanaga borda)
- *Foeniculum vulgare* (Fonoll)
- *Juglans regia* (Noguera)
- *Lobularia maritima* (Alissum)
- *Helichrysum stoechas* (Sempreviva)
- *Lonicera etrusca* (Lligabosc)
- *Melissa ocinalis* (Tarongina)
- *Prunus dulcis* (Ametller)
- *Retama monosperma* (Ginesta blanca)
- *Sanguisorba minor* (Pimpinella)
- *Sedum sediforme* (Raïm de pastor)
- *Sylibum marianum* (Card marià)
- *Sorbus aucuparia* (Serbal)

- **ELABORATION:** Grape enters the chamber until the temperature drops to 2-4 degrees. Skidded and bled after a few hours to begin alcoholic fermentation, wild yeasts and five months with fine lees in old French oak barrels.

- **COLOR:** Clean and bright straw yellow.
- **AROMA:** A wine of great aromatic complexity, full of notes of fruit and white flower, citric hints of lime, and a background of aromatic herbs with a crescendo of fresh fennel and laurel, all embraced by a pleasant salinity. As time goes by, Rita reveals her deep secrets—balsamic notes of fuzzy mint, fruit, rowan, and peach, spices like green cardamom and ginger, and a floral touch of honeysuckle and fresh almonds. There are endless aromas that will caress your nose.

- **TASTE:** The spectacle continues in the mouth. It is ample, fresh, and long, leaving your mouth saturated with the biodiversity of aromatic herbs and plants of the complex Llaberia mountain range. It is a metaphorical wine postcard! Imagine a spring or summer night in a garden with freshly cut grass, flowering fruit trees, not far from the sea, feeling the sea breeze.

ALCOHOLIC STRENGTH: 14,5% vol.

TOTAL ACIDITY: 5,8g TAR/L.

VOLATILE ACIDITY: 0,54g/L.

