

AURAT

DEL MONTSANT 2024



VARIETIES White Grenache (70%) and Macabeu (30%).

VINIFICATION AND AGING Manual harvesting of the grapes, subsequently passed through a sorting table at room temperature. Skin-contact fermentation (maceration) of the Macabeu and 70% of the White Grenache for 10 days with indigenous/native yeasts in a stainless steel vat, and carbonic maceration in a stainless steel vat for 30% of the White Grenache. Alcoholic fermentation at room temperature for 2 weeks. Malolactic fermentation in the same vat. Aging in 54 L demijohns on fine lees for 10 months.

TASTING NOTE

Appearance Intense and brilliant golden yellow color. High clarity due to its high filtration, but not excessive.

Aroma On the nose, we can notice primary and secondary aromas as it has not been aged in wood or ceramic. We find notes of fresher fruits thanks to the contribution of the carbonic maceration of the Grenache. Candied fruits such as pear or apricot from the skin contact (brisat) and even small spicy touches can also be appreciated.

Taste On the palate, we find a wine with a smooth entry, but the intensity quickly rises. Medium body and unctuous texture marked by the fine lees from the skin contact during aging. Moderate acidity due to the maceration, but which provides freshness thanks to the Macabeu variety and the carbonic fermentation. Good structure. Persistent taste with a long finish. A very elegant and super balanced wine, highly gastronomic and capable of pairing with a very wide range of products.

PAIRING AND CONSUMPTION RECOMMENDATION Perfect with a wide variety of dishes with personality: all kinds of cheeses and cured meats, mushroom rice dishes, dishes with truffles, all kinds of meats, fatty fish, asparagus, artichokes, among other products. It is not recommended with mild foods such as white fish. Serving temperature 12-14°C. Alcohol: 12°