



Ciclic White 2015

Varieties: White Grenache (Garnacha blanca) 100%.

Vineyard: in the zone denominated "Pla de les Vinyes" (Catalan for Vineyards Plateau) dominated to the north by the Serra Llarga mountain range, on horseback between the regions of Segrià and Noguera, situated on an estate of 11,3 ha of vineyard cultivated following the ecological viticulture since its beginnings and since 2012 also certified as Biodynamic, looking for the maximum expression and singularity of this unique terroir. Distributed in 14 plots, where the latest technology blends with vegetative covers of wild flowers that increase the biodiversity in the vineyard as well as richness of the soil, in order to provide the plant with the friendliest environment, seeking to obtain better wines year after year. We collaborate with institutions conducting leading viticultural studies. Orientation of the rows NW-SE. Planting density of 4166 vines/ha and planting framework of 2,40 x 1,00 metre. Soil texture: loose sandy soil with high percentage of big river stones.



Climate: mesoclimate Mediterranean with continental influence, characterized by a high contrast of temperatures between winter and summer, that oscillates between -10°C and 37 °C respectively. Low rainfalls with annual regimen of 310 mm/year, mainly concentrated in autumn and spring. Dry summers with up to 150 l/m² of rains during the vegetative cycle. Thermal amplitudes of *veraison* until collection of 18°C on average. Winter mists are frequent and intense. The harshness of this climate is the result of orography in a natural corridor between the mountains of the Pyrenees and the Ebro Valley. Despite being an area near the sea, just over 85 km, its influence does not reach, because the coastal and pre-coastal mountain ranges block its way and make the environment cooler and continental at night during maturation. The vegetation surrounding the vineyard reflects the harshness of this climate. It is made up of Mediterranean-type garrigue, where aromatic shrubs and holm oaks dominate.

Vines: with 110Richter rootstock and formed in a double Cordon de Royat with two support levels to promote better foliar exposure to light, as well as facilitate the airing of the clusters and prevent humidity from activating the fungi.

Vendimia: grapes coming entirely from our estate. Rich and concentrated vintage, one of the best in the zone, especially for white wines by maintaining a good freshness. Cold winter with usual frosts. Budding somewhat late but compensated by warm spring. Perfect weather during *veraison* with cool nights and warm days without rain. Selected manual harvest at the end of September, in 8kg cases and cooled down immediately after being picked up to 6°C.

Vinification: Only the free-run juice is used, with no pressing, and with a very gentle fining process. The first stage of the fermentation is carried out at 14° C in stainless steel tanks. Halfway through fermentation it is transferred to new French oak barrels and the temperature is allowed to rise slightly to 16° C. Once the alcoholic fermentation is over, the wine is kept aging in the same barrel for 9 months doing periodic "battonage".

Aging: 9 months in new French oak barrels of 500 L, selected light toast and extra-fine texture.

Production: 3202 botellas de 75cl.

Tasting note: High intensity bright yellow color with greenish reflections with golden hue. At first, mineral notes of flint stone, smoke and spices, mixed with a background of ripe peach, dried apricot and aromatic herbs. When aerated, the wine opens little by little, showing a very complex profile, where cotton lavender blends with aniseed, dried fruit and candied orange peel. Very well integrated oak that provides soft spicy notes of pepper, nutmeg and a touch of cinnamon. Unctuous entry, rich texture, full and fresh with marked salinity. Well balanced between acidity, volume and alcohol. Lingering finish which invites us to take another sip. Great food companion.

