

	LA PELL BLANC		PLOT WINE	
	2020	White wine with skin contact	Les Pedrisses (Ivars de Noguera)	210 bottles



TERROIR & VINEYARD



Located between two gypsum mountains, La Serra Llarga and Les Pedrisses in Ibars de Noguera, this plot is cultivated on alluvial soils, with small limestone stones and a loamy composition.

This vineyard was planted in 1935 on goblet with Rupestris de Lot rootstock in staggered rows with East-West orientation.

Biodynamic viticulture.

VARIETIES (4)

Trobat blanc, Macabeu, Moscatell de gra gros i Albana blanca

VINIFICATION

Semi-carbonic fermentation in stainless steel with native yeasts and one month of skin contact. Then malolactic fermentation with wild bacteria.

Aged for 9 months in glass demijohns under a light flor.

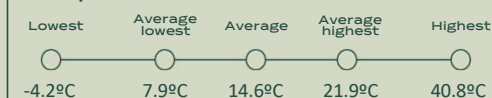
TASTING (6/8/24)

Very subtle and appealing nose, with mineral hints of flint and a touch of iodine, blending into notes of white flowers, dried fruits, lime peel, pear, apples, and fresh Mediterranean herbs.

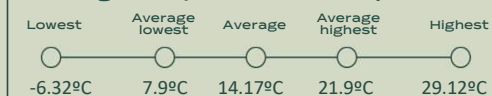
VINTAGE CONDITIONS

Les Pedrisses

Temperature in 2020



Average temperature last 8 years



Rainfall in 2020



Rainfall last 8 years



PAIRING

Vegetables from the pea family, like snow peas or sugar snaps. Delicate pasta dishes. White fish and shellfish such as white prawns or sea urchin.



Seafood



Fish



Vegetables



Delicate pasta

 LAGRAVERA	LA PELL BLANC		PLOT WINE	
	2020	White wine with skin contact	Les Pedrisses (Ivars de Noguera)	210 bottles



TASTING NOTES

	1	2	3	4	5	REMARKS
Color	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Mouth	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						