



WINE TERRES - WHITE



ORIGIN

An old vine with outstanding potential, grown ecologically, inspired us to create Terres. A product range that expresses our commitment to create delicate and precise wines that tell us about the land.



TECHNICAL DETAILS

Product: Aged white wine

Aging: A 50% of it remains in stainless steel tanks while the other half ages in 225 liters French oak casks for some months without batonnage.

Varieties: Xarel·lo

Vol. 12 %

Serving temperature: 10-12 °C

No bottles: 5.000

Vintage: 2019

Bottle capacity: 750 ml

Packaging: 6 bottles per case



TASTING NOTES:

Appearance – Pale gold color.

Nose – Intense aromas of fresh fruits and floral with hints of smoke, toast, cinnamon, butter and white pepper.

Boca – It has a distinct mineral-saline character, it is structured, balanced and fresh.



FOOD PAIRING:

This wine is ideal to pair semi-cured and cured cheeses, seafood and strong flavored fish.



JOSEP MASACHS

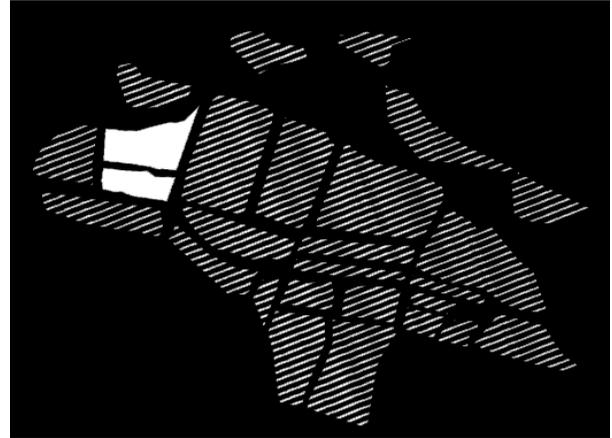
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Vineyards

We achieve a fresher expression of a Mediterranean style Xarel·lo with these old gobelet-trained vines that enjoy a fresh microclimate thanks to their orientation that captures only the weakest sunlight of the morning, protecting them from the afternoon heat.

These plots are worked separately in both the fermentation and the ageing process to enhance complexity.



Winemaking

After being hand-harvested, grapes are pressed gently at a very low yields. After a short period of skin contact, each plot ferments separately in a stainless steel tank with yeasts from the very same vines.

A 50% of it remains in the tanks while the other half ages in 225 liters French oak casks for some months without batonnage.

Limited production: 5.000 bottles

Certifications: Ecologic wine with vegan certification.

Harvest: Manual harvest to guarantee the excellent state of the grapes, which allows us to make a selection of the clusters, even grapes. This way the grape remains whole and does not break nor squeeze.

Unique plots, placed in Alt Penedès, to which we gave the chance to demonstrate all their singularity and experience. Each one of them has been vinified separately, paying extra attention to their ripening process to create fresh wines with good natural acidity.



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