

CARA NORD

DE LES MUNTANYES
DE PRADES

White Wine 2014

Altitude: 800 m above sea level.

Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological Interest. Poor earth, with slate, rocky outcrops, cliffs and steep mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature: 13 °C.

Average annual rainfall: 450-550 litres/m².

Average annual sunshine: 2.700 hours/year.

Vineyard management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Fermentation temperature: 16° C.

Ageing 3 months in tank on fine lees.

Bottling Date: March 18, 2014.

Varieties: Isolated vineyards surrounded by forests 40%Macabeo, 40%Chardonnay and 20%Albarinyo.

Tasting notes:

“On a floral background of white fruit, green plum and acidic grapefruit, exotic flavours such as pineapple, passion fruit and mineral notes are combined. The nose grows in the glass. It is well rounded in the mouth with acidity balanced by a gliceric touch that is velvety soft and unctuous. Great citric freshness and creamy salinity in the mouth. Long, persistent and vibrant.”

