



## CARA NORD BLANC

**Levation:** Up to 800 m above sea level.

**Varieties:** Isolated vineyards, among forests. Macabeo, Chardonnay and Trepát. The latter is vinified in the Blanc de Noirs style.

**Geography:** Abrupt and hilly landscape, surrounded by high peaks and forests of oak trees with rocky slopes, cliffs and steep mountains. All in the setting of the Prades Mountains Nature Reserve and the Poblet Nature Reserve.

**Type of soil:** Former mining area classified as a site of "Geological Interest". Poor dirt with slate, boulders and calcareous clay.

**Climate:** Continental-Mediterranean with cold nights that allow the vineyard to rest and slows down the accumulation of sugars, preserving the acidity and helping to build flavours.

**Average vineyard temperature:** 13°C

**Annual rainfall:** 450-550 l/m<sup>2</sup>

**Sunshine:** 2,700 hours of sunshine per year.

**Vineyard management:** Organic, dry farming. Ground-layer vegetation and mountain viticulture with minimal intervention that prioritises biodiversity.

**Fermentation temperature:** 18°C

**Aging:** 3 months on fine lees in tank.

**Tasting notes:** "With floral undertones of white fruits, green plums and acidic grapefruit, exotic aromas such as tropical pineapple, passion fruit and mineral notes are combined. The aroma grows in the glass. On the palate it is round with acidity balanced by a touch of glycerine and a smooth, plush and unctuous feel. A lot of citric freshness and creamy salinity on the palate. Long, persistent and vibrant finish."

**Designation of Origin:** Conca del Barberà.

**Honours:**

Wine Up '18	Cara Nord white 2016	+90 points.
Sommelier Wine Awards '18	Cara Nord white 2017	GOLD
Vivir el vino'20	Cara Nord white 2018	93 points.

