

Coca i Fitó Blanc 2021

Young organic white wine from DO Montsant



Wine description

DO Montsant white wine created with white Grenache grown in accordance to organic farming. Wine with a small ageing *sur lees*. Quite mineral, with character and freshness. Tropical fruits, pears, apples and limes. Refreshing. Herbaceous and saline notes. The ageing in bottle gives it creaminess.

Tasting note

Colour: Pale, with grey and green tones.

Nose: Aromas of green fruits like lime, herbaceous, white flowers, notes of menthol, aniseed, tropical notes. Very lively

Palate: Fresh and enveloping in the mouth. Tropical fruits, lime, notes of menthol, green apple. Saline and ginger finish. Fresh and persistent. It evolves towards smoked notes like matches and honey.

Food pairing:

The perfect match: Salmon and tuna tataki with avocado.

Solid choices: Pasta dishes, fish and salads, pizzas, creamy cheese, white fish, grilled meats, grilled vegetables.

Surprising hits: Green pea stew with ham; lettuce salad with tuna belly and tomato; octopus salad with lime; tender onion, avocado and strawberries salad; cod with raisins and pine kernels; stuffed squid.

Musical Match

Dancing Horses by Denise Young

Technical data

Blend 100% White Grenache
– 12-20 year-old vines

Soils Limestone and granite. Organic farming.

Climate: Mediterranean, dry hot summers. Annual rainfall of 450 mm.

Ageing: 3 to 4 months *sur lees* in stainless steel tanks.

Alcohol 14.00% **Sugars** 0.5 g/l **Acidity** 5.5 g/l **pH** 3.27

Production 5,060 bottles **Serving temperature at** 12° C

Packaging 75cl Bordelaise bottle in cardboard cases of 6 units.

Label

Illustration by Jaume Coca. This is a floral, powerful and delicate wine. Reminiscent of a bouquet of white and citrus flowers. The illustration is in line with those of the Coca and Fitó Negre and Rosa wines: using peonies to represent delicacy and power. The image has been inspired by a Japanese illustration.