

Tocat de l'Ala Blanc 2021

Young white wine from DO Empordà



Wine description:

Young white wine from DO Empordà, made from a blend of White Grenache and Macabeo, with some time on lees. A refreshing wine that is agreeable and easy-drinking. Notes of citric, tropical and white fruits backed by aromatic herbs. Tocat de l'Ala Blanc is a fine representative of the wines of the Empordà that will take you to the coves of the Costa Brava with every sip.

Tasting note:

Color: Pale green-lemon.

Nose: Ripe fruits, dried herbs, cut grass, withering flowers. Quite expressive.

Palate: Fresh attack, light bodied but tasty. Great acidic tension. Citrics, fresh pear and apple, intriguing vegetal notes, anises, acacia flower. Marine personality: aromatic, salty and fresh. Balanced with staying power.

Food pairing:

The perfect match: Mussels with green onions and fig confit.

Solid choices: Shellfish dishes, clams, oysters, rice dishes with fish, cuttlefish and calamar on the grill, sardines and tempuras.

Surprising hits: Langoustines with chickpeas, baby octopus with garlic and parsley, fish canelons, fish stews, pumpkin cream.

Music Match

Hallelujah by Brookly Duo (piano & chello).

Technical data

Blend

60% White Grenache – 30 -60 year-old vines

40% Macabeo – 20-40 year-old vines

Soils Flintstones and slate

Climate Mediterranean, hot summers cooler through sea winds. Annual rainfall 600 mm

Ageing: 3 to 4 months sur lees in stain steel tanks

Alcohol 13,50% **Sugars** <0.5g/l **Acidity** 4,40 g/l **pH** 3.16

Production 11.300 bottles **Serving temperature at** 12° C

Packaging Burgundy bottle of 75cl served in cardboard cases of 6 bottles.

Label

Illustration by Oriol Malet. To be “Tocat de l'Ala” (literally “touched by the wing”) is to be a bit nuts. This expression is used frequently in the Empordà, where the strong Tramuntana winds aid in making the local population a bit “touched”. The character who appears on the label juggles while standing on 3 off-balanced chairs.