
RAMON JANÉ

OVELLA NEGRA 2.021



APELLATION: Without origin denomination.

TYPE: White wine. Malvasia de Sitges, Macabeu, Garnatxa Blanca and Muscat.

PREPARATION: Manual harvest in 10kg boxes, making selection of grapes in the vineyard. Cold at 4°C for 24h. Two weeks macerated whit skins. Fermentation in stainless steel tanks.

BOTTLING: 07-03-2022 / 9.543 bottles.

ANALYTICAL: Alcohol: 11 %

TASTING NOTES: Visually: Pale yellow.

Nose: Tropical fruits: passion fruit, mango, peach.

Taste: Long and a slightly bitter because the skin maceration.

Pairing: Especially fish and seafood.

OBSERVATIONS: It contains sulfur no added < 10 mg/l.



