



LAFOU.

ELS AMELERS

Mas Gabrielet Estate, Batea

SOIL: Heavy loam

VARIETIES: White garnacha

ELABORATION:

Fermentation and aging for 6 months on lees in concrete egg vats and stainless steel tanks. 10% of the wine is aged in 300L oak barrels.

A white grenache varietal, the name of Els Amelers is a tribute to the almond trees planted alongside the vines in the Terra Alta vineyards. The meticulous winemaking and aging processes, in contact with the lees, employed are designed to highlight the essential character taken on by this variety when planted in one of its favourite terroirs. With a luminous pale yellow, straw-coloured aspect and a rich aromatic expression, in which citric (lemon peel, grapefruit) and floral (jasmine) notes lead on to hints of ripe fruit (apricot) and green almonds. On the mouth it reveals the generosity so typical of this grape, with an agreeably structure and vivacious acidity that contributes to and extends the citric and floral sensations through to a prolonged finish.
