

## Jaspi Blanc 2018

*Young white wine from old vines, DO Terra Alta*



### **Wine description:**

Young white wine from DO Terra Alta, made from grapes grown from old vines. The wine undergoes a slight aging process on lees that promotes flavor and textural creaminess. The wine is made for a wide range of palates. Aromas of white flowers, such as Orange tree, and flavors from white fruits such as pear, with hints of citric and Mediterranean herbs. A fresh and refreshing wine that is open and amiable.

### **Tasting note:**

**Color:** Light lemon

**Nose:** White flowers (acacia, orange blossom), fresh orchard fruit (apricot) and white fruits (pear and apple), aromatic herbs with a slight hint and greener, herbaceous notes.

**Palate:** A citric presence on the attack, and noticeably viscous due to the lees work. Mimosas and orange flower, aromatic herbs, honeydew melon and liquorice, finishing with a pleasant saline minerality and a touch of ginger. Fresh, creamy, ripe and persistent. Evolves wonderfully over time, developing enticing notes of honey and smoke.

### **Food pairing:**

**The perfect match:** Raviolis stuffed with spinach and Mató (fresh cheese)

**Solid choices:** pasta dishes, tomato and cheese salads, fresh vegetables in vinaigrette, stews, lentils, soft cheeses and milder blues.

**Surprising hits:** Salted fish salads, vegetable rice dishes, vegetable cannelloni, cod fritters, Calamari.

### **Musical Match**

*Tell Mama* by Etta James

### **Technical data**

**Blend** 70% White Grenache – 30-70 year-old vines  
30% Macabeo – 20-40 year-old vines

**Soils** Limestone with a touch of clay. Poor in organic matter. Dry soils.

**Climate:** Mediterranean, dry hot summers. Annual rainfall of 400 mm.

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

**Alcohol** 13,50% **Sugars** 0,80 g/l **Acidity** 6.0 g/l **pH** 3.06

**Production** 20.000 bottles **Serving temperature at** 12° C

**Packaging** Burgundy bottle of 75cl served in cardboard cases of 6 and 12 bottles.

### **Label**

Illustration by Oriol Malet. A figure pulls from his magical beret a smoke of green and gold. These colors express the wine's flavour profile: pear, green apple, citrus, herbaceous notes and freshness.