



Abadia de Poblet Blanco

The pretension of this wine is to reflect the terroir from where it comes, reason why during its elaboration tries to be the least interventionist possible. The hundred-year-old strains chosen for the development of Abbey of Poblet blanco located between 550 and 700 meters high, in poor lands and with ancrat practices that have varied little since its planting. A wine is born with body and notes of ripe fruit.

Winemaking

This wine was solely intended to mirror the territory and the terroir it was grown on so there was as little intervention as possible during the winemaking process. The bunches were sorted at the vineyard entrance right when they were harvested, in small 16-kilo bins. On entering the winery they were pressed and the must from the Macabeo was racked and poured into a concrete vat where it fermented at a regulated temperature of around 16°C. Following fermentation it was racked off to extract the thicker lees leaving only the finer ones. During the first two months of aging the wine was stirred once a week and then left to age by itself.

Viticulture

The grapes used for Abadia de Poblet Blanco come from vineyards planted during the first half of the XX century in areas where there have always been vineyards, but where winegrowing was once combined with cereal crops grown between the vineyard rows, and almond trees were planted on the borders of the vineyards, comprising the Conca de Barberà's three typical Mediterranean crops. Old south and south east facing vineyards on poor soils and at altitudes that, in the case of the Macabeo and the Parellada, range from 550 to almost 700 metres. Low yields and continuing to use age-old winegrowing methods, which have changed very little since the time they were first planted.



Guía Peñín
2018



Guía 365
días 2018



Anuario de
Vinos 2018

Technical sheet

ELABORATION REGION
D.O. Conca de Barberà

AGING:
1 year

VARIETY:
Macabeu, Parellada

ANALYSIS:
Alcohol by volume: 13%

Contains sulfites

YEAR:
2016