

## SUNSET CAPVESPRE WHITE – 2023



### WINEMAKING

Harvested at the foot of the pre-coastal range mountain, in a calcareous soil in between 100-300m asl.

Short skin maceration followed by low-temperature alcoholic fermentation. in order to preserve all the aromas from the grape.

### TASTING NOTES



Pale yellow colour with green hints. Clean and bright.



Intense green fruit as apple and pear, with ripe stone fruit as yellow plum, and tropical fruit as pineapple. Hints of white blossom flowers.



Fresh acidity, green fruit not too ripe, stone fruit and citrus fruit aftertaste. A little bit of minerality in the aftertaste.

### PAIRING

Creamy cheeses, white meat, fish, salad, paella, curry, Asian cuisine, pasta, pizza, zucchini spaghetti, grilled nectarines...

### TECHNICAL INFORMATION

**Grape Varieties:** Macabeo, Parellada and White Garnacha

**Denomination of Origin:** Conca de Barberà

**Vintage:** 2023

**Alcohol:** 11% vol.

**Allergens:** Contains sulphites

**Format:** 75 cl