

# origami wines

penedès • montsant



## MYSTIBLANC DO PENEDES



### PRODUCTION

Grapes selected and cultivated without the use of pesticides or insecticides. We harvest by hand at the optimum point of ripeness. Pressed lightly to extract the flower must. Fermentation at low temperature in stainless steel tanks. Each of the varieties of grape is fermented separately in order to make the blend afterwards. Fermentation is stopped by cold in order to conserve some grams of residual sugar to round out the whole. Bottled 15 months before shipping to preserve the maximum of its fruity character.º



### TASTING NOTE

**Appearance.** Straw-coloured, clean, bright, pale yellow.

**Aroma.** Intense and expressive in the nose. Ripe fruits, banana, peach, lychees and grapes along with white flowers like jasmine and magnolia, and a citric flash of lime.

**Taste.** Delicate and soft in the mouth. The entry is attractive and it remains fresh, fruity and elegant. Lightly unctuous and balanced by a well-integrated acidity. A harmonious blend that expresses happiness, sunlight and friendship.



### VARIETIES

Muscat and Xarel-lo



### CRIANZA

Young



### ALCOHOL

+/- 11,5%



### PRODUCCIÓN

+/- 5.000 bottles

### VIDEO



JOVANI VINS SA

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