

# CASTILLO DE MONSERAN

## Garnacha Blanca



### WINEMAKING NOTES

From the higher areas of Cariñena, all the vineyards are bush vine. The grapes were selected from the higher areas of the region in order to obtain more fruit flavours. The grapes once pressed were settled and only the clear juice was fermented. The wine remained on lees for 3 months before bottling.

### TASTING NOTES

Intense aromas : floral and yellow fruit  
Freshly with good acid balance with good length.

### FOOD STYLE

To accompany all starters, fish and white meat dishes. Will even balance perfectly exotic food.

|                     |                            |
|---------------------|----------------------------|
| Grape variety       | 100% Garnacha Blanca       |
| Region              | DO Cariñena, Aragon- Spain |
| Oak maturation      | Nil                        |
| Cellaring potential | Enjoy now                  |
| Alcohol             | 12.5 %                     |
| Residual sugar      | 1 g/L                      |
| Vine age            | 30 years                   |
| Density             | 4000 vines/ Ha             |
| Harvest             | Hand machine               |

