

D.O.Q. PRIORAT



Clos Corriol

WHITE GRENACHE

Freshness of the heights

White Grenache wine, fruity and fleshy, very uncommon in the zone. It will pleasantly surprise you.

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APPELLATION OF ORIGIN

Clos Corriol

WHITE GRENACHE

• *Terrain & Winemaking*

100 % White Grenache from our finca La Morera estate, at 650/700 meters. Hand-picked grapes selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Grapes are de-stemmed and squeezed. The must is cooled to 50°F and then directly pressed keeping it at low temperature for subsequent decanting. Once settled and cleaned, it is transferred to stainless steel vats where the fermentation process begins at a controlled temperature of around 60° F (15°C). After a resting period, the wine is finally clarified, stabilized and filtered. Bottled on the property.

• *For the consumer*

Fresh and fruity wine but at the same time fleshy. Perfect as an aperitif, but will combine with salads or any side dish, pasta or rice with vegetables. As a contrast will pair well with spicy light food. A glass of this white wine after work or while preparing a meal, will help you relax.

Serving Temperature: Between 49° and 55°F (10-12°C).

• *Tasting notes*

Bright yellow straw colour.

Intense nose, aroma suggests ripe white fruits, citrus and even a floral touch.

Expressive mouth feel, balanced, with good acidity and mineral. Tasty with a long finish.



CATAVINUM
Gold Medal



VINARI
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