

Coca i Fitó

ORIGIN

D.O. Terra Alta | Catalunya, Spain

DESIGNATION

Jaspi Blanc

VARIETIES

70% White Grenache, 30% Macabeu

VINEYARD

From parcels of 50-70 year-old vines planted in sandy soils with diverse mineral compositions.

ALCOHOL

13.5%

PROCESS

Hand-harvested and carefully sorted before pressing and a cool fermentation in tank. Natural yeast selection is the signature of each vintage – providing typicity and conveying the nuances of the growing seasons. They undergo an intensive sampling process in the days leading up to harvest to identify and propagate the desired natural yeast strains. The best selections will be inoculated on a large scale to carry out the fermentation.

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To promote developed flavors and textural richness, the wine spends up to four months aging on its lees in stainless steel.

D.O. Overview:

Under Vine : 5,820 ha (14,381 ac)

Vineyard Elevation Range: 350-500 m

(1,148-1,640 ft)

Climate: Mediterranean and continental

Soil Types: Sandy, wind-blown fossilized

soils "Panal"

Primary Red: Carignan, Grenache, Garnacha Peluda, Morenillo, Syrah, Cabernet Sauvignon, Merlot, Tempranillo

Primary White: Garnacha blanca, Parellada, Macabeo, Moscatel, Chardonnay TASTING

A lovely unoaked Catalan white with aromas of white peach, ripe pear, and honeysuckle notes. A fresh, rich palate with impressive balance and mineral complexity.

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WINERY

Coca i Fitó is a certified "eco-sustainable" winery. The EU-based criteria expands upon organic practices by integrating new approaches to alternative energies, water management, natural resources and biodiversity to reduce the overall vineyard and winery carbon footprint.

