

## ÀTICA White 3x3 2021 Organic

Complexity: 3 varieties of grapes aged in three different types of wood. The aim of this wine is to enjoy the fruit combined with the wood. It will evolve favourably in the next 2-3 years. Ideal to accompany, pastas, rice dishes, grilled vegetables and fish stew dishes with some consistency.

76% Xarel·lo

12% Macabeo 12% Chardonnay

16/09-18/09/2021 Xarel·lo

20/08/2021 Macabeo 12/08/2021 Chardonnay

**MACERATION** Static clarification of the must by flotation.

FERMENTATION Fermentation of the must to T<sup>a</sup> controlled between 14-17°C

during 14-18 days, end of alcoholic fermentation in 300

liters French, American and Acacia oak barrels.

**AGEING** Later aging of 4 months with battonage on lies up to 3 times

per week where partially performs mal-lactic fermentation.

**ANALYSIS** ºAlcohol ...... 12,50 %vol.

> ATT ..... 6,49 gr/l. tartaric acid Residual Sugar .... 0,40 gr/l. (glucose+fructose)

SO2 ...... 27/87 mgr/l.

COLOUR: Dry straw yellow color and oily, shiny gold-walnut

reflections and powerful, dense tears.

Powerful aromatic notes, with a dominant presence of

tertiary notes that range from balsamic notes (pine resin), liquor notes (malt distillates), toast from the barrel and

ending with a floral presence (chamimile), ripe

caramelized fruit and dried vegetables (mushroom, dry

straw).

IN THE MOUTH: Entry into the mouth with personality and complexity,

creamy and with a medium-high structure, marked by

earthy, mineral and wood-derived sensations

VARIETY

**HARVEST** 

pH .....

TASTING NOTE

AROMAS:

(calcareous, wet embers, toasted), long aftertaste (fruits in liqueur) and aftertaste that again recalls certain notes

of aged whiskeys.



Vegan Wine: This product is certified as Vegan.

Organic Wine: This label

the process of production. processing, packaging and

commercialization.

guarantees that this wine has

been produced following the

rules of organic farming, which has been controlled throughout





Great Gold Medal: XXV Competition of wine and cava from Catalunya. Girovi'20 Gold Medal-53.Competition of wine from Catalunya-TASTAVINS PENEDES 2019



