



Vinys Domènech

BANCAL DEL BOSC

WHITE GRENACHE 2021

This white Garnacha wine is fresh and sweet, with white fruit, pear and white almond blossom highlighted, submerged with notes of honey, aniseed with fennel and a bouquet of wild herbs with a long finish of pleasant saline touches.

- **SOIL TYPE:** A north-facing terraced plot, 400 meters in height, protected by the forest from the easterly winds; this gives the wine a unique expression. Clayey-calcareous soil gives it typicity and finesse.
- **VITICULTURE:** Ecologically certified by the CCPAE (Catalan Council of Ecological Agricultural Production) in Conversion.
- **VARIETY:** 100% White Grenache.
- **VINTAGE:** Harvest rating: Excellent. A spring with little rain and a dry summer. The harvest began on 9th of September.
- **ELABORATION:** The grape enters the chamber until the temperature drops to 2-4 °C. Skidding and bleeding within a few hours to begin alcoholic fermentation. Five months with fine lees in a stainless steel tank.
- **COLOR:** Clean and bright straw yellow with green tones.
- **AROMA:** Intensity of fresh white fruit mainly wild pear and apple with notes of white almond blossom and wild rose with some hints of fennel.
- **TASTE:** It is sweet and fresh, showcasing white fruit, pear, and white almond flower dripping with notes of honey, aniseed and fennel, and a bouquet of wild herbs such as Ravenissa, dandelion, and dog rose with a drawn-out finish of pleasant, salty notes.

Image references on the WALL OF BOTANY TASTE

- *Juglans regia* (Noguera)
- *Lobularia maritima* (Alissum)
- *Lonicera etrusca* (Lligabosc)
- *Oxalis pes-caprae* (Agret)
- *Retama monosperma* (Ginesta blanca)
- *Rumex acetosa* (Agrella)
- *Sambucus nigra* (Flor de saüc)
- *Taraxacum officinale* (Dent de lleó)

ALCOHOLIC STRENGTH: 13% vol.
TOTAL ACIDITY: 4,5 g TAR / L.
VOLATILE ACIDITY: 0,41 g / L.

