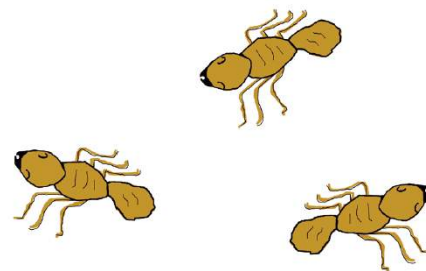


formiga de seda



Priorat

Tasting Notes

Formiga de Seda is a wine with a straw yellow color with golden reflections, clean and bright. It has a complex aroma, with notes of sweet ripe fruits with light hints of citrus and smoke. On the palate it is silky, fatty, unctuous, persistent, and with a tasty, fresh, balanced and elegant ending.

Vinification and ageing

Manual selection of each grape variety. The cold maceration is performed for 5 hours. Part of the wine is fermented in tank where the aging on lees is done, and the other part is fermented and aged in French oak barrels for 5 months.

Grape varieties:	Grenache blanc 80% Viognier 20%
Ageing:	5 months
Maceration:	Cold during 5 hours
Clarification:	Bentonite
Annual production:	1.000 bottles
Alcoholic degree:	14,45% Vol.
Total acidity:	6,20 gr/l. (T)



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