



# CASTELL D'AGE

ORGANIC FARMING  
CAVA & WINE

## 100% Orange 0% SO2

Made exclusively from the Garnatxa Blanca variety, without the addition of sulfites, filtration or clarification. A natural, authentic and honest wine.

Vintage 2019

**Varieties:** 100% garnatxa blanca

**Type of wine:** young macerated white wine

**Estate:** Can Pujades

**Type of soil:** Clay

**Region:** DO Penedès

**Pluviometry:** 449 l/m<sup>2</sup>

**Altitude:** 300m

**Yield:** 5000 kg/ha

**Treatments:** according to the regulations set by the organic and biodynamic agencies.

**Annual production:** 4900 bottles.

**Bottling date:** 20/05/2020

### Production

**Harvest:** By hand in the second half of September.

**Vinification:** Cold maceration on the skins for 8 days. Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.

### Analytical data

**Alcohol content:** 14 %

**Total acidity:** 6,2 g/L

**Volatile acidity:** 0,24 g/L

**PH:** 3,25

**Residual sugar:** 1 g/L

**Total SO2:** <10 mg/L

### Tasting notes

**Appearance:** Pale yellow hue with orange tones.

**Nose:** Aromas of orange peel and candied white fruit.

**Palate:** Fresh, broad and unctuous.

### Food pairing

Wine with a great deal of personality, ideal with pan-fried *foie gras*, poultry, seafood, oily fish and Roquefort cheese. Serve between 7 and 10°C.

