

ALOJA BLANC

White wine from old vines in DO Terra Alta
2022

WINE DESCRIPTION

Young white wine with a short aging on lees that provides more flavor and smoothness. We can find acacia flowers, pears, apples, Mediterranean herbs and citrus fruits. As it begins to age in the bottle, some smoky, peach and honey notes emerge. Good mineral aftertaste. Refreshing and easy to enjoy wine.

WINE MAKER

Toni Coca



90% WHITE GRENACHE
10% MACABEO



20 TO 60 YEAR-OLD
VINES



LIMESTONE WITH CLAY.
POOR IN ORGANIC MATTER.
DRY SOILS



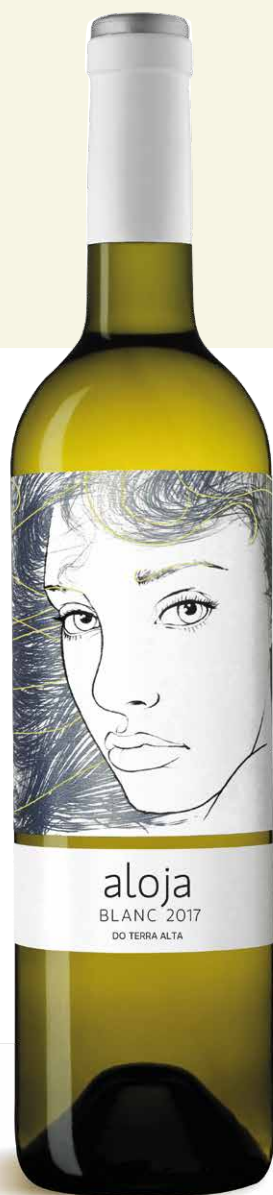
YOUNG WINE
3 TO 4 MONTHS ON LEES
IN STAINLESS TANKS



VEGAN



VINEYARDS IN ECO
CONVERSION



TASTING NOTE

Pale lemon.

Herbal notes (basil, mint), white flowers (orange, acacia and elderberry), wet stone, green fruits (grape), citrus skin, aromatic herbs. Fresh and agreeable.

White fruits (green apple and pear), citric fruits, stony minerality, penetrating flavors, well-structured and fresh. Viscous, aromatic and mysterious. Ages well, developing mineral and herbaceous notes, backed by smoky notes (matches) and a hint of honey. Good acidity.

TECHNICAL DATA

Alcohol 13,50% - Sugars 0,50 g/l
Acidity 4,80 g/l - pH 3,20
Production: 3.800 bottles (75 cl)

FOOD PAIRING

The perfect match: Swordfish carpaccio.

Solid choices: Pasta dishes, seafood carpaccios, soft-rind cheeses, semi-cured goat and sheep milk cheeses, mild blues, nuts and dried fruits.

Surprising hits: Sardines in escabeche, fideos, cod brandada, smoked eel.

MUSIC MATCH

Canon in D Major by Johann Pachelbel

Coca i Fitó
CELLER



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