## **COCA I FITÓ BLANC**

Young organic farming white wine from DO Montsant 2022

## **WINE DESCRIPTION**

DO Montsant white wine created with white Grenache grown in accordance to organic farming. Wine with a small ageing sur lees. Quite mineral, with caracter and freshness. Tropical fruits, pears, apples and limes. Refreshing. Herbaceous and saline notes. The ageing in bottle gives it creaminess.

WINE MAKER: Toni Coca





20 TO 35 YEAR-OLD

VINFYARDS



RED CLAY AND SLATE



YOUNG WINE 3 MONTHS SUR LEES IN STAIN STEEL TANKS



VFGAN



ORGANIC FARMING

## **TASTING NOTE**

- Pale, with grey and green tones.
- Aromas of green fruits like lime, herbaceous, white flowers, notes of menthol, aniseed, tropical notes. Very lively.
- Fresh and enveloping in the mouth. Tropical fruits, lime, notes of menthol, green apple. Saline and ginger finish. Fresh and persistent. It evolves towards smoked notes like matches and honey.



Alcohol 14,00% - Sugars 1,6 q/l Acidity 5,4 q/l - pH 3,37

Own yeasts

Production: 5.300 bottles (75cl)



## FOOD PAIRING

The perfect match: Salmon and tuna tataki with avocado.

Solid choices: Pasta dishes, fish and salads, pizzas, creamy cheese, white fish, grilled meats, grilled vegetables.

Surprising hits: Green pea stew with ham; lettuce salad with tuna belly and tomato; octopus salad with lime; tender onion, avocado and strawberries salad; cod with raisins and pine kernels; stuffed squid.



Dancing Horses by Denise Young







