



Bell Cros: L'Addicio

VINTAGE:	2019
TYPE OF WINE:	White wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 100 % Garnacha Blanca

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	24 hours
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	6 months in 225 L Swedish oak barrels
Harvest date:	2019-09-19
Bottling date:	2020-08-11

TECHNICAL DATA

Alcohol level:	13,32 % vol.
Sulphites SO ₂ :	76 mg/L
pH:	3,06
Total acidity:	5,9 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Closure:	Natural cork 49x24, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2035.
Production:	998 (75 cl) bottles

TASTING NOTES

Mid-color wine with bright yellow-green tones. Aromatically dense and complex, dominated by citrus, aniseed and white flowers. On the palate it's opulent and fresh with good acidity and volume

SERVING SUGGESTIONS

Fish, seafood, sushi, white meat, salads, cheese, pasta, rice. Serve at a temperature between 10-14 °C

VINEYARD

Soil:	Sand of volcanic origin
Altitude:	275 m above sea level
Average age of vines:	26 years

