



Bell Cros: L'Adició

VINTAGE:	2022
TYPE OF WINE:	White wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 100% Garnacha Blanca

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	50% 24 hours + 50% 29 days
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	9 months in 225 L Swedish oak barrels
Harvest date:	2022-09-05 to 2022-09-21
Bottling date:	October 2023

TECHNICAL DATA

Alcohol level:	13,77% vol.
Sulphites SO ₂ :	62 mg/L
pH:	3,39
Total acidity:	4,8 g/L (tartaric a.)
Residual sugar:	0,5 g/L
Storing:	Under the right conditions the wine will hold its potential until 2035
Production:	1.066 (75 cl) bottles

TASTING NOTES

50% of the wine has macerated with the skins for 29 days, therefore the color appears with more intense 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:	5 years

