



CELLER HIDALGO ALBERT

POBOLEDA - PRIORAT

1270 A VUIT WHITE

DOQ PRIORAT

WHITE

VARIETIES

White Gernache

ANALYTICS

Alcohol: 14,5%

ATt: 5,8

PH: 3,26

Residual Sugar (G/F): 0,35 gr/l

ELABORATION

Harvesting of the grapes in 15Kg cases, with an accurate selection of the fruits, waiting always for the optimum ripeness point. Skidding and crumpled at the cellar entry. Maceration between 4 and 6 hours and the pressed. Fermented and aged in french oak barrels for 5 months.

BOTTLING

Before bottling a very gentle filtration and stabilization with sulphurous. After completing these steps we proceed to bottling.

TASTING

Straw yellow colored wine with a complex aroma of ripe fruits, anise and smoke. The palate is very intense and powerful, resulting in long and fresh.

75 CL 14,5%VOL

