



Cinclus 08

Soil	Soil is calcareous of loam-clay structure and is abundant in gravel.
Grape varieties	60% Chardonnay, 40 % Albariño.
Vinification	Hand harvested. Chardonnay: fermentation takes place in new french oak barrel (400l). Albariño: fermentation takes place in inox tank, under controlled temperature conditions set to 15°C.
Ageing	More than a year in inox tank.
Alcohol	13,5% Vol.
Acidity	5,65 g/l expressed in sulphuric acid (ATS).
PH	3,2
Residual sugar	22 g/l
Yield	3000 l/Ha.
Bottle capacity	75 cl.
Nº of bottles per box	6
Tasting notes	Yellow, bright gold. On the nose it brings back the scent of sweet fruit, caramelized pineapple, vine peach, almond blossoms, pastry. In the mouth it achieves a full aromatic development. Good acidity balanced by a slightly sweet lift. The finish clings with intensity.
Combination	This wine pairs well with a wide array of food, such as shrimp and seafood in general, rice dishes, fish in its different styles, "comté" like cheeses (cooked raw cow's milk, nutty flavor), galician style octopus and more.

Tasting notes and Combination provided by Jordi Raventós, owner of HOTEL RESTAURANT EL BOSC.



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