



Bell Cros: ONE OFF #2

TYPE OF WINE:	Natural white wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 100 % Garnacha Blanca

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	24 hours
Fermentation:	In stainless steel
Malolactic fermentation:	No
Ageing:	12 months in steel tanks
Other information:	Vegan, wild-fermented using native yeasts, with no sulfites added and without clarification or filtration
Harvest date:	From 2019-09-05
Bottling date:	2020-11-12

TECHNICAL DATA

Alcohol level:	13,16 % vol.
pH:	3,14
Total acidity:	6,8 g/L (tartaric a.)
Residual sugar:	0,2 g/L
Closure:	Natural cork 45x25, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2025
Production:	493 (75 cl) bottles

TASTING NOTES

Yellow and with a nuance amber color. Aromatically fresh with a predominance of lemon peel, grape fruit, yellow plums and aniseed. The taste is dense and complex, and allows you to enjoy its nuances for a long time.

SERVING SUGGESTIONS

Fish, seafood, white meat, salads (w/o vinegar), cheese, pasta, rice. Serve at a temperature of 8°C

VINEYARD

Soil:	Chalky clay
Altitude:	125 m above sea level
Average age of vines:	12 years

