



Bell Cros: ONE OFF #3

VINTAGE:	2020
TYPE OF WINE:	Brisat (Orange) white wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked 100 % Garnacha Blanca

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	29 days
Fermentation:	In stainless steel
Malolactic fermentation:	No
Ageing:	4 months in a granite egg
Other information:	Other information: Vegan, wild-fermented using native yeasts, with sulfites added at low doses and without clarification or filtration
Harvest date:	2020-08-28
Bottling date:	2021-04-06

TECHNICAL DATA

Alcohol level:	13,60 % vol.
Sulphites SO ₂ :	76 mg/L
pH:	3,37
Total acidity:	5,0 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:	967 (75 cl) bottles

TASTING NOTES

Yellow color with green reflections. The aroma, is subtle and complex with notes of yellow fruits, hints of citrus, and very special notes of green tea and fresh hay. On the palate the wine is vibrant, fresh with an intense and long finish.

SERVING SUGGESTIONS

Fish, seafood, white meat, salads (w/o vinegar), pasta, rice. Serve at a temperature of 12-14°C.

VINEYARD

Soil:	Chalky clay
Altitude:	125 m above sea level
Average age of vines:	13 years

