



## Bell Cros: L'Addicio

VINTAGE:	2018
TYPE OF WINE:	White wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 88 % Garnacha Blanca and 12 % Macabeo

### WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	24 hours
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	6 months in 300 L French oak barrels
Harvest date:	2018-09-17
Bottling date:	2020-01-15

### TECHNICAL DATA

Alcohol level:	12,73 % vol.
pH:	3,25
Total acidity:	4,9 g/L (tartaric a.)
Residual sugar:	0,4 g/L
Closure:	Natural cork 49x24, NATURAL FLOR/EXTRA DS100 by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2035 or longer
Production:	1. 400 (75 cl) bottles

### TASTING NOTES

Mid-color wine with 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, white meat, salads (w/o vinegar), cheese, pasta, rice. Serve at a temperature between 8 and 10 (14)°C.

### VINEYARD

Soil:	Sand of volcanic origin
Altitude:	275 m above sea level
Average age of vines:	25 years

