



# Bell Cros: ONE OFF #7

VINTAGE: 2025  
 TYPE OF WINE: White wine (Blanc de Noir)  
 APPELLATION: DO MONTSANT  
 GRAPES: Handpicked; 50% Carinyena and 50% Garnacha Negra

## WINEMAKING

Winemaker: Joan Asens  
 Maceration, skin contact: No  
 Fermentation: In steel tanks  
 Malolactic fermentation: No  
 Ageing: 60%, 2 months in granite eggs in and 40%, 2 months in stainless steel tanks  
 Other information: This Blanc de Noir is a white wine crafted from the blue, "black", grapes Garnacha Negra and Carinyena. The name, meaning "white from black", reflects the gentle pressing process, where the dark grape skins do not tint the juice.  
 Harvest date: 2025-08-28  
 Bottling date: December 2025

## TECHNICAL DATA

Alcohol level: 12,71 % vol.  
 Sulphites SO<sub>2</sub>: 29 mg/L  
 pH: 3,29  
 Total acidity: 5,3 g/L (tartaric a.)  
 Residual sugar: 0,2 g/L  
 Energy: 311 kJ / 74 kcal per 100 ml  
 Storing: Under the right conditions the wine will hold its potential until 2030  
 Production: 2.465 (75 cl) bottles

## SERVING SUGGESTIONS

This wine pairs beautifully with fish, seafood, Asian cuisine, poultry, charcuterie, white meats, vegetarian dishes, salads, pasta, and cheese. It is equally delightful on its own, making it a versatile choice for any occasion. Best enjoyed at a serving temperature of 10–14°C.

## TASTING NOTES

A pale color with subtle pink reflections, hinting at its red grape origins. The nose reveals enticing aromas of citrus, red fruits and a touch of figs and dates. On the palate, it is fresh and complex, with a smooth, oily texture.

## VINEYARD

Soil: Chalky, clay soil  
 Altitude: 240 to 260 m above sea level  
 Average age of vines: Carinyena 18 years and Garnacha Negra 7 years

