



Sao Blanc 2012

Winery: Mash Blanch I Jove

D.O.: Costers del Segre

Wine Type: White wine

Variety: 90% Macabeo, 10% Garnacha Blanca

Alcohol: 13 %

The family has long been involved in agriculture but only recently began producing top quality wines.

The estate owns 11 hectares of vineyards that are located in a mountainous zone, north of Priorat, at 700 meters above sea level and are planted in granite and calcareous rock and silt soils very poor in organic matter. The area, La Pobla de Cervoles (Lleida), reaches very high temperatures and is prone to vast thermic changes between daytime and night, which favors the development of quality grapes. All the harvesting is done manually.

Cold maceration for 10 hours and temperature controlled fermentation in stainless steel for six weeks and then aged for six months in French oak barrels.

PRODUCTION: 1,500 cases



Stephen Tanzer's

International

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"Smoky, oak-spiced pear and melon aromas are complicated by anise and honeysuckle. Spicy, penetrating orchard and citrus fruit flavors show very good depth and energy, picking up a minerally quality with air. Rich yet lively white wine with strong finishing cut and lingering sweetness."

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