

## MAS D'EN COMPTE BLANC 2014



**Tipo de Vino:** White Crianza wine

**Region:** CATALUNYA - SPAIN

**Origen:** DOQ PRIORAT

**Producer:** CELLER CAL PLA

**Enólogo:** Joan Sangenis

**Varieties:** 60% garnatxa Blanca -20% Picapoll blanc – 20% Xarel.lo.

**Vineyards:** Mas d'en Compte and Mas d'en caçador State. 30 years old vines, in slate soil , height of 350-500 m. Oriented mainly to north-est.

**Alc. Vol.:** 13,5%

**Elaboration:** Traditional. Harvest from the last week of September and October. The average production of 1.5 kg per vine, Macerated for 1 day with the skin. Fermentation in Barrel.

**Aging:** Aged in oak for 7 months, using new oak and 2 years used.

### NOTAS DE CATA

#### Vista:

- *"The Blanco is a blend of 50% Garnacha Blanc from vines over 30 years of age, Xarel-lo, and Piquepoul aged for 7 months in French and hungrian oak. Gold in color with a very perfumed nose of mineral, popcorn, baking spices, and melon, on the palate it is creamy-textured, rich, spicy, and very lengthy. This impeccably balanced white is likely to evolve for 2-3 years and drink well for a decade."*

92 Parker points