CLOS PACHEM

LICOS 2019

Our organic white wine

VARIETALS: This wine is made from 100% organic white Grenache from Gandesa, DO Terra Alta, a land characterized by clay-limestone soils suitable for the production of white wines.

HARVEST: The grapes were harvested in two stages (August and September) to find a balance between maturity and youth.
The grapes are harvested by hand in 12 kg cases, with a first selection of the grapes in the field followed by a second selection in the winery to ensure maximum quality.

ELABORATION: The grapes from different estates are vinified separately, at controlled temperature, in stainless steel tanks.
Alcoholic fermentation is done at controlled temperature. Then, without malolactic fermentation, we decide on the blend to obtain a fresh and balanced wine. The wine is then aged for 8 months in stainless steel tanks to preserve the acidity and freshness of the wine.

TASTING NOTE: Licos is a wine with all the potential of white Grenache. It is a wine where aromas of citrus, white and tropical fruits mingle with notes of aromatic herbs and honey to give Licos a complexity of fragrances. It has the fluidity of a lively and nervous wine, silky yet fresh, with good acidity. This wine has a very marked and pleasant fullness on the palate.
Licos allows us to find the balance between variety and territory, complexity, and fluidity.
Thanks to Licos, we travel the mountains of the southwest in search of a dream, a variety, a terroir.

FOOD PAIRING: Licos is a fresh and silky wine that pairs perfectly with fish and seafood but also with vegetable dishes and soft cheeses.
Being fresh and harmonious, it is an ideal wine to drink by the glass and share with friends.

ALCOHOL CONTENT: 14%

PH: 3.30

TOTAL ACIDITY: 4,98 g/l H2T