Finques incansables

(tireless vineyard)

Viníric
CALONGE · EMPORDÀ

A wine for each farm. Without blends, without modifications, without clarifying, without stabilizing, 100% territory: what comes out of the vineyard is what you drink.

Every year, the best grapes will be made and only once the aging process (if applicable) will be decided if quality is enough to be bottled as Tireless Properties.

It's a different and so special wine that is **the pride of Viníric.**

BLANC DE NEGRES

"Balance, seriousness and personality"

Vineyard: Comadran, Calonge. Calcareous clay soil.

Color: Pale yellow wine with subtle grayish reflections.

Nose: Delicate aromas of white flowers, herbal notes, and a citrus background.

Mouth: A wine of great freshness, balance, and elegance, with well-balanced acidity and a long aftertaste.

Production: 912 bottles.

Winemaking: Harvest date looking for approximately 12 degrees, with high acidity and where the color of the ripening is relatively low.
Selection in the vineyard to obtain 100% healthy grapes and optimal point of maturity.
Directly to the press without skimming or trampling.
Fermentation of 10 days approx. at low temperature.
2 months of pumping over with its lees.
1 month of aging in French oak and acacia barrels.

Alcohol content (% Vol.): 13,00

Total Acidity [Tartaric g / l]: 4,29

PH: 3,11

Total Sulfur SO2T [mg / l] : 54

