

# DOMENIO WINES

by Cellers Domenys

## TECHNICAL DETAILS



## ÀNIMA NUA Cor Viu Organic / Eco

TYPE OF WINE	White still
VINTAGE	<b>2019</b>
D. O.	D.O. Conca de Barberà
GRAPE VARIETIES	Macabeu and Parellada
AGEING	5 months on its lees
BOT. SIZE	75cl. Bourgogne
ALC. CONTENT	13% vol.
TOTAL ACIDITY	5,24 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

## TERROIR & ELABORATION

Result of our adaptation and acclimatization to sustainable environment for offering this genuine and honest white wine. Harvest comes from ORGANIC certificated vineyards in Conca de Barberà (Tarragona) area. Wine elaborated with 2 different white grape varieties grown from bush and trellis vines/plots of between 20 and 35 years old at 450 mts. height above sea level. Argillaceous soil is the most common in the area, surrounded by mountain ranges suffering high thermic contrasts between day and night, summer and winter, which at the end is the blend from Mediterranean and Continental climates. Grape varieties are separately going through pellicular maceration and alcoholic fermentation at low and controlled temperature. Before being bottled, the wine stays on its lees around 5 months in steel tanks. Be aware this wine can present solids or precipitation as no filtration nor stabilization has been applied before bottling.

## TASTING NOTES & LITTLE TIPS

**TASTE** Colour Bright, clean yellow pale surrounded by green hints.  
Nose Intense and complex, standing out notes of ripe white fruits flesh as apples or pears, also stone fruits (peach and nectarine, lying on a mixture of herbs and anise. Aromatically subtle and appealing.  
Palate Elegant-fresh and crisp entry with complex, balanced, and expressive palate, well structured, nice acidity intermingled with warm and velvety sensations (features coming from the lees aging time). Aromatically reminding to ripe white fruits, herbs and light balsamic.

**FOOD PAIRING** Cheeses, pastas, grilled or cooked white fish, poultry, and chicken.

**SERVING TEMPERATURE** Recommended between 6°C and 8°C.



CELLERS DOMENYS

1917

