

Baboix Blanc – DO Montsant



Grape varieties: 40% White Grenache, 30% Chardonnay and 30% Macabeo.

Type of soil: Decomposed granite with scarce organic matter.

Origin: Vines cultivated in terraces with vertical trellis system.

Elaboration: The different varieties are harvested in their best ripening time. They are fermented separately with a starting temperature of 14 °C. The fermentation takes place into French oak barrels. Once the fermentation is over we blend the varieties and proceed to bottle the wine.

Characteristics: Dry white wine with fruity and floral flavours in combination with a wide palate and big structure. In the nose it is very intense and fruity, with floral notes. In the mouth it is very round.

Alcohol content: Between 13% and 14% by vol.

Recommendations: Drink at temperatures between 10 °C and 12 °C, up to 8-10 years after elaboration.

Pairing: A fresh, wide, silky and fruity wine. It combines well with all types of fish, especially with seafood, but also with white meats and green vegetables. Concerning the most suitable cooking methods, we would single out steaming, grilling and raw food. Also well paired with moderately sweet desserts like puddings and natural fruit.

Awards:

- Gilbert & Gaillard 2018: Silver Medal, 2016 vintage.
- 21st Berlin Wine Trophy: Gold Medal, 2015 vintage.
- Guia de vinos Gourmets 2017: 92 Points, 2013 vintage.
- Wine Spectator, August 2016: 90 Points, 2013 vintage.
- Vinous, January 2016: 90 Points, 2013 vintage.
- Spectator Magazine December 2015: 90 Points, 2013 vintage.
- Guia Peñín 2016: 90 Points, 2013 vintage.
- Wine & Spirits 2015: 91 Points, 2013 vintage and selected within “2015 Year’s Best Catalan Wines”.