

# Pleret Blanc Dolç – D.O.Q. Priorat



**Grape varieties:** 80% White Grenache, 10% Macabeo, and 10% “Pedro Ximenez” all of them overripe.

**Type of soil:** Llicorella (slate from Carboniferous Period).

**Origin:** Old vineyard from a reduced production land, located in Gratallops.

**Elaboration:** The grapes go directly to the press, where the must is pressed and cleared. The different varieties are fermented separately, at 16 °C, and once the sugar concentration arrives at 80 grams of sugar/L we stop fermentation through cold. Then, the wine is aged for 14 months in French oak barrels.

**Characteristics:** Round, smooth, sweet and very pleasant and refreshing at the same time.

**Alcohol content:** Between 13% and 16% by vol.

**Recommendations:** Drink at temperatures between 6 °C and 8 °C, up to 20 years after the elaboration.

**Pairing:** A sweet, fresh and mature wine. Very special, with a very well-balanced degree of sweetness. It combines well with cheeses and foie, appetizers and dried fruits. It is perfect, bold and surprising with creams of pumpkin or mushrooms, and with not excessively sweet desserts, with raisins or figs.

Regarding the most suitable cooking methods, we would single out simple and raw options as well as moderate sweets.

## Awards:

- Gilbert & Gaillard 2018: Gold Medal; 93 Points, 2014 vintage.
- Guia Peñin 2017: 93 Points, 2014 vintage.
- Guia Peñin 2013: 90 Points, 2010 vintage.
- Guia Peñin 2010: 90 Points, 2005 vintage.
- Stephen Tanzer's International Wine Cellar: 91 Points, 2004 vintage.