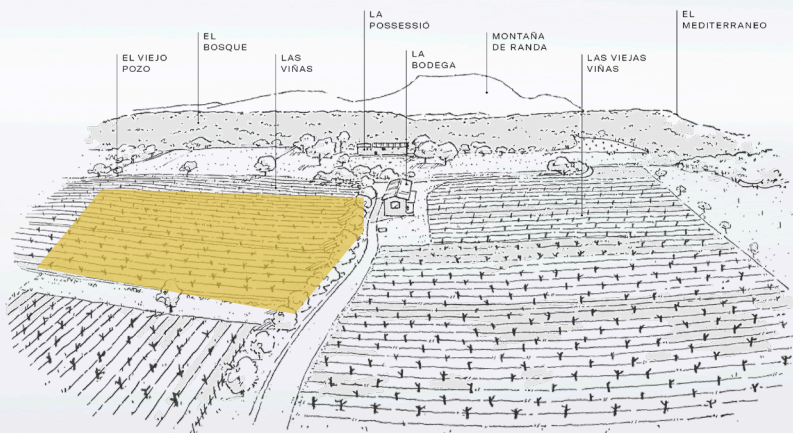


OM BLANC

- 2022 -

Complexity, sharpness and elegance from a blend of majorcan and international varieties, with potential for aging.

Vintage: 2022
Varieties: Viognier, Giró ros & Prensal blanc
Harvest: 07.08.2022
Alcohol: 13% vol
PH: 3,17



Elaboration

Hand-selected grapes lightly pressed and fermented at low temperature, extracting only the first must. Fermented for 6 weeks in big oak french barrels.

Appearance

Medium gold color, clean and with notorious legs.

Nose

Expressive and clean nose with tropical and stone fruits (pineapple, peach and lychees), as well as spicy, smoked and vanilla hints. Great aromatic complexity.

Palate

It surprises with an electric freshness and a great structure with a long and persistence finish. A very powerful mouth which highlights the great elegance and balance.

Limited edition of bottles.

