

El Mago white 2016, DO Terra Alta *Franck Massard*

El Mago white comes from a single vineyard in altitude at the village of Villalba dels Arcs grown on silt and limestone soils.

El Mago means “*the wizard*” echoing the magic of changing grapes into wine. It is also the contraction of the name of my daughter **Maya** and son **Hugo**, my 8 years old son is the master designer responsible for that unique and amazing drawing.

Origin

The area benefits from two winds, the Cierzo, coming from inland, dry cold in winter, warm in summer and the Garbi, a sea wind more humid blowing at night, refreshing the vines and creating a significant temperature difference which contributes to a good ripening of the grapes.

Grape Variety

100% White Grenache

Technical data

Alcohol content: 13%

Acidity: 6,4 g/l

PH: 3,03

Vinification

The grapes, previously destemmed, are direct and very gently pressed. The fermentation takes place in stainless steel tanks for a period of around ten days at a controlled temperature of 18 °C.

Ageing

The wine was bottled after 3 months ageing on its lees in stainless steel tanks.

Tasting notes

El Mago white 2016 is a light wine with a great freshness. On the nose there are nice aromas of green apple and bone fruits. On the palate, the citric and mineral aroma stands out. The finish is very pleasant and fairly long with a fresh acidity and a hint of dried fruit on the back palate.

It's the perfect partner for oysters.

