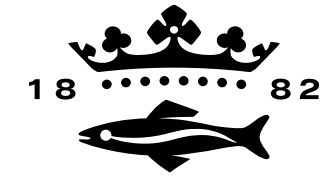




# MONISTROL BLANCO ORGÁNICO

## 2022



# MONISTROL

*Monistrol is a leading wine producer, having been established on the San Sadurni d'Anoia estate in 1882, in the heart of the Penedès, 40 km southwest of Barcelona. Since that time, the quality has been synonymous with the production of some of the best wines in Spain. We have been making wines since 1882, with Monistrol wines being the new range of organic wines.*

**CLASIFICATION OF WINE:** White wine

**VINEYARD REGION:** D.O. Catalunya

**GRAPE VARIETY** 30% Xarel·lo,  
30% Chardonnay, 20% Macabeo and 20%  
Gewüstraminer

**ALCOHOL:** 12% Vol.

**DRINKING TEMPERATURE** 8-10°C

### VINIFICATION & MATURING

From vineyards in the villages of Sant Sadurni d'Anoia, Gélida and Sant Llorenç d'Hortons, in the north of Alt Penedes, near Barcelona and the Mediterranean Sea. Wineland with organic production on the properties of 50 winegrowers.

Hand harvested in August and September. Cold maceration and fermentation in small tanks at a temperature of 15 °C.

### TASTING

Light straw colour, with peachy tones. Fresh and clean bouquet, white flowers, fruit (apple), tropical (pineapple). In the palate it is fresh, creamy, ample, white fruit, grapefruit and citrus. Long and ample finish.

### FOOD PAIRING

Perfect match for any sort of appetizers, rice dishes, pasta, cold meats, soft cheeses, fish, seafood and Japanese cuisine.

