



# Opositor

## Blanc 2023

**Variety:** 50% picapoll and 50% Macabeu

### WINEMAKING

Hand grape harvesting with small bins, fermenting at contolate temperature.

### AGING

6 months in cement cubes.

### LABORATORY

**ABV:** 12 % vol.

**Total acidity:** 4,6 g/l

**Volatile acidity:** 0,3 g/l

**pH:** 3,25

**Residual sugar:** <0,2 g/l

**Free sulphur:** 25 mg/l

**Total sulphur:** 45 mg/l

### VITICULTURE

**Vineyard:** Vinya del Roure gros

**Rootstock:** R-110

**Vine density:** 2,4 x 1,08

**Vineyard age:** 4 years

**Soil:** loamy soil

**Trelling system:** double Royat

**Location:** Avinyó

**Altitude:** 400 m

**Orientation:** South

**Average yield:** 4.000 kg/ha

**Treatments:** conventional viticulture

### TASTING

Visual aspect with a pale yellow. On the nose a very intense aroma with notes of white flowers and pleasant memory of tropical fruits such as banana or pineapple. In the mouth a fresh and light wine with a certain acidity that makes us salivate.