



# LO CORTINEL·LO 2016

## BARREL AGED

A "CORTINEL-LO" IS AN OLD, FORGOTTEN WINE MEASURE OF 6,5 LITRES, AND ALSO THE ANCIENT NAME OF THE LIMESTONE HILL WHERE THESE GRAPES GROW.

Creamy and smooth, the fullness envelops the mouth, and the freshness calls for more. A sumptuous white that gladly pairs with a luscious meal.

**AGEING:** Four months in new French oak barrels. Six months in the bottle.

**COLOUR:** Golden straw with white gold highlights.

**AROMA:** After a complex intensity, mellow fruits and wild flowers begin dominating, accompanied by a soft smokiness and a mineral touch.

**FLAVOUR:** It's clear and expressive characteristics give a full and appetising creamy bouche with a fresh and lasting finish.

**VARIETIES:** Chardonnay 36%, Giró Ros 32%, Viognier 32%.

**PLOT:** Son Cortinel-lo (130 m).

**AREA:** 2,6 ha.

**YIELD:** 1200 kg / ha

**SOIL:** Sandy loam. Sand 44%, silt 46%, clays 10%. High soil drainage, very calcareous.

**VINIFICATION:** The grapes are slowly pressed until a yield of 50% in must is obtained. Static must extraction. Fermentation in new French oak barrels of 225 and 500 litres. Subsequent maturation on lees for six months. Ageing: 6 months in the bottle.

### ANALYSIS

Alcohol: 15.5% vol.

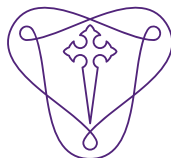
Total Acidity: 5.5 g.

pH: 3.65

Residual sugar: 4.4 g/l

Sulphites: 70 mg/l

**PRODUCTION:** 3970 bottles



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