



Varieties:

Sauvignon Blanc Muscat de Frontignan

Alcoholic strength: 11,5 %vol. Total tartaric acidity: 5,7 g/L Fermentation temp.: 15-17°C Temp. to serve: 6-8°C

Vineyard features:

The Heretat Vall-Ventós property has **52 hectares** located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

Elaboration: Wine made with Sauvignon Blanc and Muscat de Frontignan. Grapes harvested by hand and made by separate to be able to extract the maximum potential of each one of them. Short skin maceration of Muscat, followed by gentle pressing and tank fermentation of stainless steel between 15-17 °C. At the same time, Sauvignon Blanc is made with a soft pressing and fermentation also in stainless steel tank at 14-16 °C. Once the fermentation is finished, work is done with the fine lees (for two months of both varieties and finally it is blended to obtain this wine fresh and aromatic.

Logistic data:

Bottle:

Height: 296 mm. Diameter: 88 mm.

Empty bot. weight: 510 g. Full bot. weight: 1.250 g. Bottle capacity: 750 ml. Cork type: Microgranulated. EAN Code: 8425070002358

Box:

Height: 308 mm. Length: 269 mm. Width: 201 mm. Bot. per box: 6 bottles. Full box weight: 7,8 kg.

EAN Code: 68425070002350

Europallet:

Height: 1.685 mm. Boxes per storey: 16

Storeys: 5

Boxes per pallet: 80

Total approx. weight: 644 kg.

Tasting notes:

Pale yellow in color with greenish reflections, 40 Primaveres has terpenic aromas, rose and with a citrus background. In the mouth is delicious, fresh and balanced with a very pleasant and aromatic aftertaste.







Raventós Rosell

