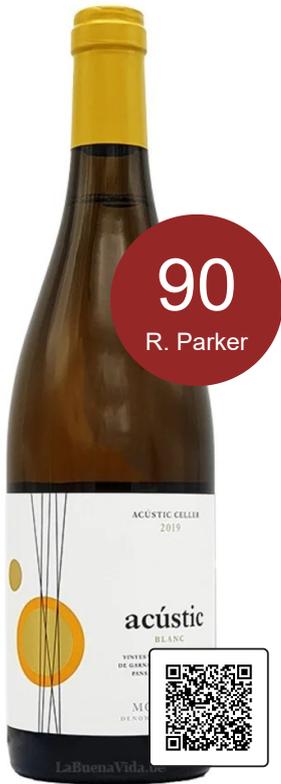


Acústic Blanc 2022 Acústic Celler - 75 cl.



2008 was the first vintage of this wine. Part of the grapes come from the high village of Ullmolins (up to 800m), in the Montsant region. The harvest takes place in the first half of November, and the altitude bring a lot of freshness to the wines.



Vinification

After maceration and alcoholic fermentation, which takes place in stainless steel, the wine is kept for 2 months in used French oak barrels (second-year).



Storage potential

Drink as from : 2024
Best moment : 2024-2027
Until : 2030



To serve

12°C in a large glass.



Trial analysis

Beautiful golden colour. Very complex in the nose (floral, Mediterranean notes). The same aromas are to be found again on the palate, which shows a surprisingly fresh quality (especially for this warm region). Very light wood notes, some grape aromas, a very intense mouthfeel, long-lasting and refined in the finish.

Description domain

No doubt that Acústic is THE success story of the DO Montsant. Although his first vintage was only 2004, he is already considered as one of the denomination's top producers. His trademark is pure, fruity wines with a marked Mediterranean character. To make them, he only uses grapes from old vines of Grenache and Carignan. Rightly so!



Wine style:

Mediterranean, powerful and mineral



Assembly

Garnatxa blanca (93%),
Macabeu (5%), Garnatxa Roja
(1%), Pansal (1%)



Region:

Catalunya



Appellation:

D.O. Montsant



Wine estate:

Acústic Celler



Biological