



Mas Karolina

Appellation IGP CÔTES CATALANES BLANC

Soil red marl (Maury)

Grape varieties Grenache gris (50%), Grenache blanc (20%), Macabeu (20%), Carignan blanc (10%)

Average age 60 years old

Planting density 3500 foot/ha

Production area 2.00 ha

Yield 25 hls/ha

Average production 5 500 bottles

Vineyard

- old white grapevines plots plowed with a “chenillard”, no weed killers used
- organic fertiliser in careful doses each year
- foliar fertilisers depending on vintage conditions
- “green farming”: manual de-budding, de-leafing depending on vintage conditions

Harvest

hand-picking in 90-liter harvest-buckets and in 15-liter crates

Vinification

- whole grapes are gently squeezed in a pneumatic press
- stirring of the whole lees in stainless steel vat during 2 to 3 days at very low temperatures
- settling of the clear juice in a stainless steel vat
- alcoholic fermentation in barrel on some batches, in stainless steel vat between 16°C and 19°C

Ageing

in stainless steel vat for about 40% of the blend and the rest in Burgundian 300 and 500-liter barrels (10% new barrels) during around 10 months

Tasting comments

nose of soft spices, fennel, aniseed and mineral flavours. Full-bodied and smoothness mouth with vanilla and roasted aromas. Fresh finish.

BLANC SEC



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