

Solpost Blanc

Solpost Blanc is all about Garnatxa Blanca (White Grenache), because it shows us the typical characteristics of this grape variety which fascinates us so much. This Garnatxa (Grenache), once again allows Mas d'en Rafel's soil to speak for itself, and provides us with an exuberating and refreshing white wine. We have fallen head over heels in love with our Garnatxa Blanca (White Grenache). It is intense and when you taste it, it is like Pandora's Box, filled with aromatic flowers together with citric and tropical fruit. Aged on its yeast lees for five months, Solpost Blanc is well liked by wine experts and yet can still be very easily understood by people taking their first steps in this fascinating world of wine.



Apellation: DO Montsant

Winemaker: Xavi Peñas and Pilar Just.

Grape varieties: 100% White Grenache.

Alcohol: 14% vol.

Vinification: The grapes are fermented in French oak barrels.

Ageing: The wine is aged for 5 months in French oak barrels.

Production: 5.541 bottles.

Tasting notes: Solpost Blanc is a soft, but shining yellow colour, offering us a typical Garnatxa Blanca (White Grenache) nose. Floral aromas are combined with citric and tropical fruit, even though there is a hint of saline and minerals in the background. In the mouth, these notes continue to appear, giving us a very refreshing and elegant wine which is wide and long lasting.

Energy value - 334,9 kJ/100mL

Caloric value - 80 kcal/100mL

Carbohydrates - 2,1 g/100mL