



FRANCK
MASSARD



HUELLAS White, 2019

Cataluña, DOQ Priorat

Origin

D.O.Q Priorat. Village: Poboleda

This wine come from 2 tiny parcels in the village of Poboleda. The grapes were hand-picked in perforated crates of 14 kilos capacity.

Grape Variety

100% Grenache White.

Age of the vines

Low yield vines (1 kg per vine) on llicorella soils. Age of the vines between 15-25 years.

Technical data

Alcohol content: 14,5% ; Acidity: 6,4 g/l ; PH: 3,25 ; Harvest: Manual.

Care undertake on the vineyard and vinification

Maximum care is taken at the vineyard, practicing ecological viticulture and not using pesticides, chemical compounds or any other non sustainable products. The grapes are all hand-picked and gently de-stemmed at the cellar and pressed under inert condition, where minimum intervention takes place.

We are pressing to extract only 50% of the juice to keep for this wine the most best quality of the juice. What we call the “flower of the must”.

Ageing

80% of the wine will ferment in barrel that have been used for 2 – 3 years and will undergo batonnage every other day during 3 weeks and then once a week until the end of December. 15% will ferment in stainless steel tank and 5% in wineglobes to maintain a crispier fruit.

After a period of 6 months the wine is blended and bottled.

Tasting Note

Our grenache blanc grapes in 2019 were ripened to an attractive freckled tone which gives a lovely balance between broad mouth feel and fresh green apple. Despite its youth, it is aromatically very complex. It progressively reveals a combination of white flowers, white bone fruit and complex aromas like apple compote and a hint of dried fruit. On the palate, the citric and mineral aroma stands out. The finish is very revealing and long with a fresh acidity.