

ARRAONA BLANC

This wine takes its name from the old Iberian village of Sabadell. It was created on the Can Gambús property in the Sabadell Agricultural Park with the aim of reclaiming the wine-growing past of the city and recovering agricultural, cultural and landscape values.

WHITE WINE

2020

DO Catalunya

Varieties

Chardonnay (60%), Xarel·lo (40%)



TERROIR

Weather

Climate of a Mediterranean influence, characterised by mild winters, hot summers, moderate temperature changes and scarce and strongly irregular seasonal rainfall. The sea breeze comes along in the afternoon, easing the high summer temperatures.

Original land plots

Vineyards from the Can Gamús estate in the Sabadell Agricultural Park. The Agricultural Park is an undeveloped protected agroforestry space to the west of the municipal area, between the districts of Castellarnau, Can Gambús and Ca n'Oriac. The land combines forests and streams with rainfed and irrigated cropland.

Soil

Chalky clay soil with a variable presence of stones, mainly pebbles, and a good capacity for water retention.

Characteristics of the 2020 vintage

Vintage 2020 was characterized by having highly pronounced seasons, with a very cold winter with lots of rain and a warm and wet summer. Spring had significant rainfall. April and May have been the most humid months for the last 20 years. These factors added to the presence of the native fauna and the high impact of the mildew (*plasmopara viticola*), have distinguished vintage 2020 with an important reduction of the production.

THE WINE

Viticulture and wine processing

Certified organic farming. Manual harvest in 10 kilo boxes and press them whole, including seeds and stems. The varieties are fermented separately in oak barrels, mostly French, and with 60% second-year barrels, in order to respect the varietal character of the grapes and achieve an optimal balance in the contribution of the wood. It is aged on lees with weekly *battonage* for 4-5 month, creating a more full-bodied palate and subtly and elegantly incorporating the woody notes into the flavour of the wine.

Analysis

Alcohol content: 13%

Total acidity: 3.84 g/l (sulphuric acid)

Volatile acidity: 0.26 g/l

Residual sugar: 0.5 g/l (glucose+fructose)

Total sulphur: 55 mg/l

Tasting notes

In the nose, intense bouquet of white fruit (pear, apple, melon) and tropical fruit (banana, pineapple) with hints of aromatic plants such as fennel and notes of raw almond and sweet spices (clove). In the mouth it is a fresh wine, with volume and a long aftertaste where the toasted notes of the wood appear. Long and slightly bitter finish. Goes well with rice and stewed legumes. Ideal for pairing with pasta plates and all kind of fish and white meat.

Awards

International Wine Awards 2019:

Gold medal (2017 vintage)