

HANDS OFF WINES

THE WHITE WINE 2020 - D.O. CATALUNYA

The small-berried organically grown Muscat de Frontignan is complemented by the indigenous varietal, Xarel-lo. The grapes are fermented with ambient yeasts at a controlled low temperature. Elegant floral and citrus notes are enhanced by cold maceration.

VARIETIES: 60% Xarel.lo and 40% Muscat de Frontignan.

VINTAGE: 2020

CANNED IN: July 2021.

ALCOHOLIC GRADUATION: 12,5 % vol.

TOTAL ACIDITY (ATS): 3,55 g/l

SUGAR : 1,5 g/l

SERVING TEMPERATURE: 40°F or 5°C

TASTING NOTES : The first thing you notice about this wine is the bright pale green-gold color reflecting its youth and vibrancy, Aromas of delicate white flowers from the Moscato and citrus peel accents from the Xarel-lo highlight the tasting experience. On the palate, the wine is suave and sophisticated and finishes with a bright clean acidity. Ideal as an aperitif or perfect for seafood , roasted white meats, fish and semi hard cheeses.



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THE ROSÉ WINE 2020 - D.O. CATALUNYA

Organically grown Garnacha and Pinot Noir are blended to create a lively and vibrant Rose. Spontaneous temperature controlled fermentation, ambient yeasts, and a cold maceration are techniques the winemaker uses to accentuate the freshness and bright fruit qualities of the wine.

VARIETIES: 70% Red Grenache 30% Pinot Noir

VINTAGE: 2020

CANNED IN: July 2021.

ALCOHOLIC GRADUATION: 12 % vol.

TOTAL ACIDITY (ATS): 3,45 g/l

SUGAR : 1,7 g/l

SERVING TEMPERATURE: 40°F or 5°C

TASTING NOTES : The delicate pink hue leads to delicious aromas of fresh picked strawberries and mountainside blossoms. On the palate the wine is silky, fruity, with a surprisingly long lingering finish. This wine is equally welcomed at the dinner table, the picnic table or wherever good friends congregate. It is the natural accompaniment to Mediterranean cuisine.



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THE RED WINE 2020 - D.O. CATALUNYA

Organically grown Tempranillo and Garnacha grapes are hand harvested at the peak of their maturity to capture the deep fruit flavors each variety is known for. Detailed wine making procedures retain the full fruit impact and mid weight mouth feel. Surprisingly sophisticated with a velvety finish the wine is a testament to the craft of the winemaker.

VARIETIES: 65% Tempranillo and 35% Red Grenache.

AGEING: Aged for six months in French oak casks and two months in American oak

VINTAGE: 2020

CANNED IN: July 2021.

ALCOHOLIC GRADUATION: 13,5 % vol.

TOTAL ACIDITY (ATS): 5,6 g/l

SUGAR : 1,2 g/l

SERVING TEMPERATURE: 60°F or 15°C

TASTING NOTES : Deep ruby red color with flashes of purple on the rim speak to this unique blend of indigenous Garnacha and delicate Pinot Noir. Aromas of sun-drenched cherries, raspberries, fragrant blooms, licorice and exòtic spices fill the glass. Perfectly balanced acidity and tannins create a suave and sophisticated mouth feel. Enjoy year round from a summer BBQ to a hearty winter stew or just with some hard cheeses, crusty bread and great friends.

