



BODEGA BRAVO ESCÓS



LA FONT DEL MOSQUIT 2020

“There is a natural spring that flows among the white grape vines near the winery. There is always a trickle of water so fine that it looks like a dragonfly’s needle”

VITICULTURE: La Font del Mosquit is a white wine from several farms located in Torroja del Priorat. The terrain is composed of various slates, argilo-calcareous stones and alluvial soil. Macabeu vines up to one hundred years old and young White Grenache vines are grown under sustainable practices and are converting to Organic certification.

ELABORATION: The old vine Macabeu grapes are macerated on the skins for 12 hours before pressing. The younger Macabeu and the White Garnatxa grapes are directly pressed. Assembly of the must and spontaneous fermentation occurs in stainless steel tanks. The end of the fermentation and subsequent aging is done in 1,100 L polyethylene eggs.

Production: 1.600 bottles and 30 Magnums

TASTING NOTES: Staying true to its name the wine reflects the complex soils where it is grown. On the nose it is discreet, with white citrus fruit and anise seed notes that accent the graphite slate found in the vineyards. The wine truly reveals itself on the palate. Voluminous and sauve highlighted by a delicate acidity is the best description. Bright citrus and floral notes keep the wine fresh and lively.

Voluminous, generous and fresh so is La Font del Mosquit.

VARIETALS: 100% Macabeu.

ABV: 14,5% vol. **Total Acidity:** 3,9g/l. **PH:** 3,5. **Total Sulphur:** 24 mg/l. **Residual sugar:** 0,2 g/l.

Viticultors a Torroja del Priorat