



**CELLER BARTOLOMÉ**

BELLMUNT DEL PRIORAT

## **CLOS BARTOLOMÉ BLANC 2024**

### **PRIORAT FRESHNESS**

Clos Bartolomé Blanc is a clear reflection of the new young whites of the Priorat. White Grenache and Macabeo harvested from vines that are between 40 and 75 years old from our "Els Molins" Estate. These old vines are planted in steep, rugged fields, called Costers, formed of slate, locally called licorella, bearing the variations of time in these lands with ease to give all their fruits.

To achieve all this, we have come to an understanding of our vines, and we harvest them the way our ancestors did: growing them with respect and sensitivity where our soil seems to understand and compensate generously for our will, the traditional attitude of Celler Bartolomé.

Today, technological advances allow us to take advantage of the characteristics of the excellent harvest of 2024, pointing out the optimal moments for the handmade harvest, the use of the industrial cold to lower the temperature of the grapes before entering the winery and finally to carry out: first, the fermentation at a perfectly controlled temperature, and then the subsequent processes of fermentation to absorb and savor the landscape, the spirit and the soul of the Priorat.

### **COLLECTION AND PRODUCTION**

We harvested on September 8th. The varieties were blended at the entrance of the winery, previously the grapes were kept in cold storage for 24 hours at a temperature of 6°. Then we skidded the grapes and macerated them at 6° for 48 hours to obtain the aromas present in the skins. Pressed gently in a vertical and static press, the tear must obtain remained at 10° for 48 hours and then was racked. Fermentation took place during 40 days at a controlled temperature of 16°. In rest for a few months, it was bottled on February 07

### **VARIETIES**

White Grenache 40%  
Macabeo 60%

### **ELABORATION**

Winegrower: Antonio Rodríguez

### **CHARACTERISTICS OF THE WINE**

Clean and brilliant straw yellow colour with greenish reflections and golden edge. In the nose we find the marked personality of Macabeo and Priorat White Grenache, with characteristic notes of flowers and white fruits, peach, and herbs of the way, fennel. In the mouth, balsamic and fresh notes stand out that the nose already gave away. It is a smooth wine with citrus flavours, silky with volume, tasty and with a balanced acidity. The finish is very persistent and aromatic and offers a touch of sweetness that surprises. A fresh and authentic minerality.

### **CONSERVATION**

It is expected that wine will experience a favourable change in the coming months. Serving temperature: 15°

