



White AOP Collioure

«Penya»

Mineral, fruity and long.

Penya: rock in Catalanian.

Blend

50 % Grenache Gris, 50 % Vermentino

Vermentino is an aromatic grape variety producing wines with citrus and floral aromas. It maintains good acidity and offers good structure. Grenache gris adds fat, length and brings out the terroir's mineral characteristics. Roussanne offers a Rhone Valley touch with honey and hawthorn notes.

Terroir

Soil: Schist.
Yield: 17 hl/ha.

Situated on slopes falling down to the Mediterranean, the parcels of Grenache gris and Vermentino benefit all year round from cool sea breezes. The schist continually offers warmth to the foot of the vines. The combination of these two factors ensures that the grapes ripen slowly but surely, all the while preventing them from over ripening.

Winemaking-Maturing

Handpicked morning harvest.
Fermentation in barrels.
Maturing for 7 to 8 months in barrels and on lees with 25 % new oak.

Penya is made from the careful selection of the four most complex barrels of Grenache gris and Vermentino. The harvest takes

place in the morning to limit the oxidation of the must. The fermentation is carried out in barrels at a low temperature. A regular stirring of the wines on lees during the maturation period adds fat to the wine. The malo-lactic fermentation is stopped in order for the wine to keep its fresh characteristics.

Tasting notes

Mineral characteristics and volume offer balance underscored by citrus notes joined by floral aromas. Good length on the finish.

Food pairing

Goes very well with fish and seafood.

These wines are marketed by

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