

BLANC DE PISSARRES  
**Lively, mineral elegance**



**COSTERS DEL PRIORAT**  
VINYES I CELLERS

DENOMINACIÓ D'ORIGEN QUALIFICADA PRIORAT

Costers del Priorat, SAT  
43737 Bellmunt del Priorat – Spain  
[info@costersdelpriorat.com](mailto:info@costersdelpriorat.com)  
Tel.: +34 618 203 473  
[www.costersdelpriorat.com](http://www.costersdelpriorat.com)

FACT SHEET

## BLANC DE PISSARRES

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#### At the vineyard

**Varieties:** 60% Garnacha Blanca, 30% Macabeo and 10% Pedro Ximenez.

**Plantation density:** From 3,000 to 3,500 vines per hectare.

**Training techniques:** both Gobelet and trellis-trained systems.

**Average rainfall:** 350-500 mm.

**Sun exposure:** 2,800-3,000 hours per year.

#### Winemaking

The grapes are selected, destemmed and macerated for three days. Then the must is pressed gently with the remaining stems. The fermentation begins spontaneously, partly in stainless steel tanks, partly in French oak barrels of 225-litres capacity.

#### Analysis

Alcohol	Total acidity	pH	Volatile acidity
13 %	6,20 g/L	3,40	0,50 g/L

Made in small quantities, the only white wine in the range of Costers del Priorat comes from selected parcels in the vineyards of Sant Martí and Mas Alsera. It brings together the expression of the local varieties: mineral depth of Macabeo; the citrus energy and Mediterranean character of Garnacha Blanca; and the warmth of Pedro Ximénez. Purity and pleasure in a wine for any occasion, always served fresh.

#### Tasting notes

The nose shows the marked personality of the Priorat's White Grenache, with its characteristic notes of white flowers, herbs and fruit skin. The palate is unctuous, with citrus and smoky flavours. The finish is very persistent and offers a surprising and lovely sweet touch. It is the warm and charming footprint of the Pedro Ximenez variety, in interesting balance with a fresh and genuine minerality.

#### Food harmonies

It is perfect as a drink between meals, as an aperitif and as an accompaniment to seafood dishes. It offers many options with less obvious recipes, such as seasonal proposals: spring mushrooms, early peas, winter 'xatonadas' (a Catalan salad with escarole, codfish, black olives...), or the fat sardines of October. We recommend having it at around 11 to 12 degrees.

