ROCAFOSCA BLANC

90503020006

White wine 2025

Scarce from the start, choosing the best grapes from the white varieties means limiting its availability even more. But the payoff is extraordinary: a profound, lively fruit that renders one speechless. Rocafosca is a compendium of expressiveness, from its quite pure mineral notes to its citrusy and floral subtleties, framed by a Mediterranean nature, a wild world governed by the land, climate and history of patient cultivation. A wine that culminates many energies.

WINEMAKING

Orange wine achieved during 15 days of fermentation.

TASTING NOTES

On the nose, we find the marked personality of the white grenache from Priorat, with characteristic notes of white flower, aromatic herbs and fruit skin. On the palate, it is an unctuous wine with citrusy flavours and hints of smoke. Quite persistent finish offering a touch of sweetness that surprises and enamours.

FOOD HARMONIES

It is perfect as a glass between meals, as an aperitif and to accompany seafood. Nonetheless, it offers many options with less obvious recipes, such as spring mushrooms, winter xatonada salad, or fatty sardines in autumn.

Winemaker: Jose Mas Barberà.
Winegrower: Josep Ramón Sedó Cabré.

Varieties: 55 % white grenache, 35 % macabeo, 10 % white carignan
Vineyards: Mas Alsera (Torroja del Priorat); Aubagues and Sant Martí (Bellmunt del Priorat); Planets (La Vilella Baixa).
Planting year: from 1937 to 2000.
Agriculture: organic.
Surface: 3 ha.
Plantation density: from 3.000 to 3.500 vines per hectare.
Training techniques: traditional 'vaso' (system Gobelet) and trellis-trained system.
Soil: ferrous clay, and Devonian and sandy slate respectively.
Orography: vineyards planted on narrow terraces.
Orientation: various orientations, mostly northeast and northwest.
Altitude: 300 metres above sea level.
Microclimate: mediterranean climate with maritime influences.
Average rainfall: 350 – 500 mm.
Sun exposur (hours per year): 2.800 - 3.000 h.
Harvest date: from 24 August through 7 September.

Clarification: no
Cold Stabilization: no
Filtered: safety filtered prior to bottling.
Alcohol: 13 % vol.
Total acidity: 6,20 g/l.
pH: 3,35 g/l in tartaric acid.
Volatile acidity: 0,50 g/l in acetic acid.

Optimal temperature for consumption: 11 - 12 ºC
Number of bottles: 7.000

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VINEYARDS & CELLAR

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