

NÍVIA 2024

White Wine – DO Empordà



BLEND

White Grenache (85%), Macabeu (15%).



NAME

This wine is made from grapes grown in vineyards of Grenache, Macabeu, situated on slate slopes from where it is possible to see the sea and Canigó Mountains, which are covered in snow for a great part of the year.

Its name ("Of Snow" in Catalan) and the snow flowers that decorate the label are inspired by this unique landscape.



WINE-MAKING

The grapes were carefully hand-picked to ensure optimal and uniform ripeness. The must was macerated with the grape skins for ten hours at a temperature of 7º and then run off by gravity and fermented for 21 days in a stainless steel tank at a temperature of 13º until a strength of 10% alcohol was reached; fermentation was completed in light to medium French oak barrels.

The wine was kept in the barrels in contact with the lees for 5 months. It was filtered and stabilized at -3º before being bottled.



TASTING NOTE

Bright straw colour. Floral aroma, Mediterranean herbs, fennel, rosemary, citrus fruits, with creamy and toasted notes of the oak. The palate offers good concentration and texture, full of flavour, structured, mineral, saline, with a fruity expression and long end taste.



AWARDS

2022	92 points Guia Peñin 2025
2022	90 points Decanter 2025
2021	91 points Guia Peñin 2024
2020	91 points Guia Peñin 2023
2019	91 points Decanter 2022
2018	91 points Decanter 2021
2017	92 points Guia Peñin 2020
2016	96 points Decanter 2019

PRODUCTION



14.580

AGEING



5 Months

ALCOHOL



14%