

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. Half of the fermentation took place in stainless steel tanks at 15 °C; the fermentation was completed in 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

2023 – 91 points Guia Peñin 2025

2022 – Gold Medal at Premis Vinari 2024

90 points Decanter 2025

92 points Guia Peñin 2024

2020 – 91 points in Guía Peñin 2023

2019 – 91 points in Guía Peñin 2022

Silver Medal (91 points) in Decanter 2022

2018 – Silver Medal (91 points) in Decanter 2021

2017 – 92 points in Guía Peñin 2020

2016 – 96 points in Decanter 2019



PRODUCTION



14.580

AGEING



5 Months

ALCOHOL



14% Vol.