

COCA I FITÓ D'AMBRE

Late-harvest sweet white wine from DO Terra Alta

WINE DESCRIPTION

Sweet wine made from old vine White Grenache and Tintorella. The lateharvested grapes were aged in small barrels of French Oak. The wine is a window to autumn: fresh air, dried fruits, candied Orange and honey. A wine that is wonderful on its own or as an aperitif accompanied with soft cheeses, dried fruits and fowl, and quince.

WINE MAKER

Toni Coca



100% WHITE GRENACHE



FROM 35 TO 80
YEAR-OLD VINES



LIMESTONE WITH A TOUCH
OF CLAY. POOR IN ORGANIC
MATTER. DRY SOILS.



12 MONTHS IN
FRENCH OAK BARRELS



VEGAN



TASTING NOTE

Translucent Amber.

Autumn, dried fruits (apricot and prune), honey, candied orange peel, ripe apple, and freshly-cracked almonds.

Refreshingly sweet, with good tension. Dried fruits, almonds, dates, chestnut, toffee, honey, candied citrics. Good acidity and length, viscous yet balanced.

DADES TÈCNiques

Alcohol 16,00% - Sugars 99,99 g/l

Acidity 4,20 g/l - pH 3,48

Own yeasts

Production: 1.600 bottles (37,5cl)

MARIDAJE GASTRONÓMICO

Ideal con: Pato a la naranja.

Maridaje general: Como aperitivo, quesos cremosos y quesos azules, aves confitadas, carnes blancas y rojas con salsa de orejones, ciruelas y piñones, pasteles con cítricos.

Platos recomendados: Camembert, foie-gras, pavo con ciruelas y piñones, confit de pato con higos, pastel de limón y naranja, requesón con miel, membrillo.

MARIDAJE MUSICAL

Sunset on M. by Dardust

Coca i Fitó
— CELLER —



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