



TERRANOBLE

DISIDENTE

NARANJO

2019

COMPOSITION: 92% Pinot Blanc, 6% Chardonnay and 2% Pinot Gris

DENOMINATION OF ORIGIN: Casablanca Valley, area of Las Dichas.

SOIL: The soils are of granitic origin, which after a long weathering process, have turned into red clays, poor in organic matter. The vineyard is located 22 km from the sea and is planted on a steep slope, which meant that differentiated harvest managements had to be carried out.

CLIMATE: Our vineyard is located in Casablanca's coldest sector. It features a cold, sub-humid Mediterranean climate, with predominant marine breezes or morning fogs that favor the development of fruity aromas during the ripening process.

VITICULTURE: Block 47a is planted with Pinot Blanc but has some 'infiltrated' Pinot Gris vines in all its extension. We harvest them separately and vinify them differently. The vineyard yields 8 to 9 t/ha and its foliage is guided in a way that keeps the bunches quite covered.

HARVEST AND VINIFICATION: All grapes were picked by hand: Pinot Blanc on February 21, Pinot Gris on March 8, and Chardonnay on March 8. To benefit from the fog and keep the fruit at a low temperature, the grapes were picked during the first morning hours.

The bunches were selected and destemmed by hand, and the uncrushed berries were placed by gravity in clay vessels where they fermented with native yeasts. The grapes stayed in touch with their skins for five months, macerating without temperature control nor SO₂, and kept only with their natural acidity. To clean the wine, after five months it was separated from the skins and kept in smaller Spanish clay vessels.

AGING: In earthenware vessels for 7 months.

AGING IN THE BOTTLE: 10 months before releasing.

TASTING NOTES: Of intense and bright golden yellow color, this wine shows complex, elegant and delicate floral aromas with citric notes (such as orange peel and lime), quince, loquat and peaches, and a salty and earthy/medicinal touch. It offers a great acidity and structure on the palate, where it feels powerful, mineral and very well-balanced.

PAIRING: Raw fish, grilled octopus and oysters. It is also a wine to enjoy on its own on your terrace.

SERVING TEMPERATURE: Serve ideally between 10°C and 12°C.

POTENTIAL: In optimal conditions, 4 to 5 years.

| **ALC:** 11.5° | **PH:** 3,27 | **TOTAL ACIDITY:** 6,22 g/L | **RESIDUAL SUGAR:** 1,45 g/L