

# CLOS SALANCA

## 2019 CAP BLANC



We have a plot of Grenache Blanc on a gentle slope, facing south - in Catalan a “coster”. A finicky grape, we are not able to make Cap Blanc every year. It’s very difficult to get to a level of ripeness where the fresh fruit character of the grape shows through but still retains acidity. 2019 was our first year of being able to make Cap Blanc. A warm vintage, but still a nice period of cooling in September, so we were able to keep the acidity. The fruit was quite bold so we decided the vines were telling us to ferment in barrel to get roundness and mouthfeel to the wine.

### *Technical Data*

Cepage: 100% Grenache Blanc

Production: 459 bottles

Alcohol: 14.07%

TA: 6.9 g/L

Volatile Acidity: 0.53g/L

RS: 0.4 g/L

### *Winemaking*

Manually sorted on bunches, destemmed, then pressed immediately. Fermentation was made in previously used large barrels from Burgundy and Bordeaux - a mix of 400 and 500 liter barrels. After fermentation batonnage was made every day for one month. Malolactic fermentation was blocked to retain acidity. After 8 months in barrel, the wine was moved to stainless steel where it was cold stabilized. Then the wine was immediately bottled after going through a 1 micron filter and had a free SO<sub>2</sub> of 30mg/L. We bottled into 395 gram bottles, the lightest Burgundy shaped bottles available from any Spanish supplier at the time.