

Cingles Blaus “Octubre” Blanc, 2017



| Technical Data | |
|-----------------------|--------------------------------------|
| Country | Spain |
| Region | Catalonia |
| Appellation | Montsant |
| Producer | Cingles Blaus |
| Founded | 1990 |
| Farming | Organic |
| Vineyard Age | 20 years |
| Varietal(s) | Macabeo, Garnacha Blanca, Chardonnay |
| Soil Type | Slate, Clay |
| Alcohol | 12.5% |
| Residual Sugar | 0.1% |
| Acidity (g/L) | 6.2 |
| pH | 3.4 |
| Fermentation | natural/stainless steel |
| Aging/Maturation | 6 months, stainless steel |

Producer Description

The "blue cliffs" of Montsant (from the slate in the area) are a significant contributor to the full flavors of Montsant wines. The Cingles Blaus wines, of which I selected a white, a rose, a Joven, and a Reserva, show the talents of the winemaker in fully understanding the potential of the wonderful grapes grown in this terrain. The Cingles Blaus wines also share more of the characteristics of Priorat wines as they are from the north side of Montsant which is much more similar to the broken slate of the Priorat than the alluvial river valley that is on the south side of Montsant.

Tasting Notes

This is a delightful and refreshing white wine that is a blend of 50% Macabeo, 40% Garnacha Blanca, and 10% Chardonnay. The color is a golden yellow and there are floral aromatics of white flowers and honeysuckle along with hints of white peaches and tropical fruits such as pineapple and banana. Flavors are of honeydew melon, kiwi, mild citrus, and hints of almonds. The wine is refreshing across the palate, well-balanced, with acidity that makes it very fresh, and a long memorable finish.

Food Pairings

Food pairings would include sole, crab, shrimp, scallops, halibut, anchovies, seafood salads and pasta, veal piccata, grilled chicken, Thai noodle and chicken dishes, mild curries, vegetable stir fry, grilled vegetables, and medium to hard cheeses.