



# COCA I FITÓ D'OR

Aged white wine from old bush vines with DO Terra Alta  
2022

## WINE DESCRIPTION

Aged white wine from DO Terra Alta, limited production. Made from old-vine White Grenache and Macabeo. The essence of aged White Grenache coupled with Macabeo, made to age, which will continue to develop its aromas and flavours through time. The wine offers white flowers and white fruits (pear) in its youth, then develops toward stone fruits (peach and quince), alongside citric notes. Noticeable body and viscosity.

WINE MAKER: Toni Coca



80% WHITE GRENACHE  
20% MACABEO



35 TO 80  
YEAR-OLD  
VINES



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



VEGAN



80% OF THE WINE  
FERMENTS AND AGES IN  
FRENCH OAK BARRELS



20% AGES IN  
CONCRETE EGGS  
FOR 6 MONTHS



## TASTING NOTE

- 👁️ Toasted hay with golden reflections, clean and with considerable tears.
- 👃 Aromas of clean linen, white flower, tobacco, citrus, roasted green pepper, spicy and mineral.
- 👄 Excellent balance between the body and acidity. Apricot, orange peel, preserved fruits, Jamaican pepper, vanilla and tabaco. Opens in the glass to honey and quince notes. Persistent and fresh.

## TECHNICAL DATA

Alcohol 14,00% - Sugars 0,70 g/l  
Acidity 5,0 g/l - pH 3,37  
Own yeasts  
Production: 3.000 bottles (75cl)

## FOOD PAIRING

*The perfect match:* Monkfish in coconut milk and wild mushrooms.

*Solid choices:* Aromatic and spicy dishes, sushi, risottos, fatty fishes and smoked fish, dishes with body.

*Surprising hits:* Paellas with shellfish, Sole in orange sauce or a la meunière, monkfish in garlic sauce, cod a la mussolina, fish cakes.

## MUSIC MATCH

2CELLOS by London Symphony Orchestra