



COCA I FITÓ D'OR

Aged white wine from old bush vines with DO Terra Alta
2023

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 13,50% - Sugars 1,20 g/l
Acidity 7,2 g/l - pH 3,37
Own yeasts
Production: 3.492 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

Experience by Ludovico Einaudi
2CELLOS by London Symphony Orchestra