



LES VINYES FORER MASSARD



Huellas White 2019

The Name

The word Huellas means fingerprints and is our way of reminding us that all of our work in the vineyards results in an impact on the land and the community. We must respect that and limit those impacts to beneficial impacts as much as we can.

The Label

The image of the wing of a butterfly echoes our commitment to the biodiversity and the ecosystem that our vines live in.

The Vintage

2019 was in general a classic vintage, quite long, with a harvest for our white grenache at the “normal time” - the second week of September. The challenge of the vintage was heat spikes pre-veraison, with a few days of greater than 40C weather. This affected our reds more than our white grapes due to the different growing schedule of the two colours of Grenache. The final ripening period was slow and gradual. Grenache blanc has a narrow window between increasing sugar and decreasing acidity. With a slower final ripening that made the urgency to get into the vineyards to harvest more relaxed.

The Winemaking

Fermentation was in a mix of stainless steel (80%) and larger used barrels (20%). We performed batonnage for a 2 week period post fermentation to broaden the mouthfeel.

The Wine

With a blend of stainless steel and barrel contact, the wine presents a balance between crisp bright wine and more dense broad wine style. Enjoy now, but the wine will gain some richness over the next 2-3 years.

The Technical Data

Cepage: 100% Grenache blanc
Production: 1,400 bottles
Alcohol: 14.30%
TA: 6.3 g/L
pH: 3.08
Volatile Acidity: 0.35 g/L
RS: 0.5 g/L

