

# GESSAMÍ

2022



**Grape varieties:** Muscat of Frontignan, Muscat of Alexandria, Sauvignon Blanc and Gewürztraminer

**Vol.** 11%



**Production:** a cold pre-fermentation maceration on the skins is carried out to extract as much aromatic expression as possible. This is then followed by a soft pressing. Fermentation is controlled temperature of 15°C. We stop fermentation with cold in order to preserve six grams of residual sugar per litre.

**Impressions:** inhaling Gessamí is like taking a walk in springtime. Aromas of white flowers (dominated by the jasmine that gives it its name) and fresh fruit, such as pineapple, peach and a hint of citrus, give this wine its inimitable perfume and make it the perfect companion for the sweeter moments of life.

**Moments:** enjoy Gessamí in the company of a good friend or loved one. It makes a great after-work aperitif and pairs wonderfully well with appetisers, salads, vegetables, fish and paella. You can also enjoy it with exotic cuisines such as Japanese and Indian.

## Ecology and sustainability

For us, wine is a way of feeling and sharing, of relating to our world and the environment around us. That is why we take great care of our vines by working our land in an ecological and biodynamic way. We also use sustainable practices in the winery, including a reduction in the weight of our packaging, which in turn reduces their carbon footprint during transport, and the use of renewable energies, such as solar energy. All this helps us to preserve the rich and varied ecosystem that is beneficial to the environment and, therefore, to the grapes we use to craft our wines.