

2018 FORMIGA DE SEDA

CLOS GALENA, PRIORAT, SPAIN



THE WINE:

A very rare treat, a white wine from Priorat (97% of the wine produced in Priorat is red). The blend is 70% Grenache Blanc and 30% Viognier. The wine is partially fermented in stainless steel (50%) and partially in French oak (50%). After fermentation the wine was aged for 6 months in 25% new French oak. There are only 6,000 bottles produced each year as the winery has only three acres of white wine varietals grown on the estate.

THE ESTATE:

Clos Galena is a family-owned winery located near El Molar in Priorat. Owners Miguel and Merche Perez produce small quantities of distinct and terroir-driven wines from the rugged and isolated hills of Priorat. The 11 acres of vineyards are planted to Grenache, Cabernet Sauvignon, Merlot, Carignan, Syrah, Viognier and Grenache blanc. They practice organic viticulture and yields are exceptionally low to create wines of authenticity that are expressive of this unique land.

TASTING NOTES:

Color: deep 14 carat gold

Aromas: yellow peach, white flowers and almond oil with hints of vanilla bean

Flavor & Texture: peach and mandarin orange with subtle butterscotch and clover honey; rich and full bodied with energetic acidity to keep the wine fresh and clean

Food Pairing: grilled Baja grouper with a tropical fruit, red onions, and a cilantro salsa

-DRINK NOW THROUGH 2024-