

# TERRANOBLE

## DISIDENTE

NARANJO

2021

**COMPOSITION:** 92% Pinot Blanc, 8% Pinot Grigio

**DENOMINATION OF ORIGIN:** Casablanca Valley, area of Las Dichas.

**SOIL:** Granitic soils that, after a long weathering process, have been transformed into red clays, poor in organic matter. The parcel is planted on a steep slope, which implies doing a differentiated management and harvest. The vineyard is located only 22 km from the sea.

**CLIMATE:** Cold, sub-humid Mediterranean climate with predominance of sea breezes or morning fogs during the ripening process, which favors the fruity aromas. Our vineyard is located in Casablanca's coolest area.

**VITICULTURE:** The vineyard yields 9-10 tons/ha. The Pinot Blanc parcel (47a), has some Pinot Grigio vines intermingled. Both were harvested and vinified separately. Generally speaking, the canopy was managed to maintain the bunches well-covered.

**HARVEST AND VINIFICATION:** Pinot Blanc was harvested manually on February 17 and Pinot Grigio on March 4. The grapes were harvested early in the day to benefit from the morning fog, thus helping to keep the fruit at a low temperature. Bunches were sorted and destemmed without crushing the grains. Then they were moved by gravity into amphorae where they underwent fermentation with native yeasts. Maceration with the skins lasted five months without temperature control nor addition of SO<sub>2</sub>, and only with the grapes' natural acidity. After five months, the skins were removed and, to clean the wine, it was racked into smaller Spanish amphorae.

**AGING:** In terracotta amphorae for 7 months.

**AGING IN THE BOTTLE:** 8 months before releasing.

**TASTING NOTES:** Aroma: Elegant and delicate, complex and floral, with outstanding notes of medlar, quince, candied white fruits and citric notes of orange and lime peel, with a salty nuance. Palate: Very good acidity, texture, structure, and power. Mineral and with a great balance.

**PAIRING:** Row fish, grilled octopus, oysters. Can also be enjoyed as a terrace wine.

**SERVING TEMPERATURE:** Serve ideally between 10 and 12° C.

**AGING POTENTIAL:** In optimal conditions, 4 to 5 years.

**ALC:** 12.9° vol. | **TOTAL ACIDITY:** 5.96 g/L (in tartaric acid) | **RESIDUAL SUGAR:** 1,67 g/L  
**PH:** 3,27 3.90 g/L (in sulfuric acid)

