



ORGANIC



{ CLOS · PONS }

- COSTERS DEL SEGRE -

70% GARNACHA BLANCA
30% ALBARIÑO

Sisquella 

◆ Sisquella is the first white wine ever made at Clos Pons and its name is a tribute to our land, LES GARRIGUES. Sisquella is the name of a small ancient settlement near L'Albagés, nowadays abandoned.

This daring blend results in a distinctive character, with Albariño displaying an initial freshness on the palate which develops into a richer and sweeter texture, typical of the White Grenache.

It displays aromas of white flowers, fine lees, aromatic herbs and ripe fruit. On the palate it is truly elegant, with intense fruit flavors, balanced acidity and delicate notes of spice, vanilla and oak.

Sisquella is sensual, diverse, rich, expressive, different... It is refreshing yet intense, aromatic yet complex and structured, full of nuances, all in one...

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The vineyards are located in the towns of L'Albagés and La Pobla de Cérvoles, at an altitude of between 500 and 700 metres (1,600 to 2,300 feet)



Hand harvested in 15 Kg cases



The Garnacha Blanca ferments in French oak and subsequently ages in the same barrel for four months, with lees stirring (bâtonnage) every 15 days



Serving temperature: 8°C



Formats available: 750ml and 1500ml



ALC: 13,5% vol.



Vintage 2013



Vintages 2012-13



Robert Parker's
Vintage 2010



Vintage 2015



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