# COCA I FITÓ D'OR



Aged white wine from old bush vines with DO Terra Alta 2023

#### **───** WINF DESCRIPTION

Aged white wine from DO Terra Alta, limited production. Made from old-vine White Grenache and Macabeo. The essence of aged White Grenache coupled with Macabeo, made to age, which will continue to develop its aromas and flavours through time. The wine offers white flowers and white fruits (pear) in its youth, then develops toward stone fruits (peach and quince), alongside citric notes. Noticeable body and viscosity.

WINE MAKER: Toni Coca



80% WHITE GRENACHE 20% MACABEO



35 TO 80 YEAR-OLD VINES



LIMESTONE WITH A TOUCH OF CLAY. POOR IN ORGANIC MATTER. **DRY SOILS** 



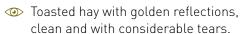
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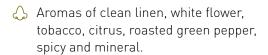


80% OF THE WINE FERMENTS AND AGES IN FRENCH OAK BARRELS









Excellent balance between the body and acidity. Apricot, orange peel, preserved fruits, Jamaican pepper, vanilla and tabaco. Opens in the glass to honey and quince notes. Persistent and fresh.



Alcohol 13,50% - Sugars 1,20 g/l Acidity 7,2 q/l - pH 3,37 Own yeasts

Production: 3.492 bottles (75cl)



### **→ FOOD PAIRING**

The perfect match: Monkfish in coconut milk and wild mushrooms.

Solid choices: Aromatic and spicy dishes, sushi, risottos, fatty fishes and smoked fish, dishes with body.

Surprising hits: Paellas with shellfish, Sole in orange sauce or a la meunière, monkfish in garlic sauce, cod a la mussolina. fish cakes.



## MUSIC MATCH

Experience by Ludovico Einaudi 2CELLOS by London Symfony Orquestra





Coca i Fitó



