GARNACHA - PENEDÈS OC - INSÓLIT BLANC DE NOIRS - BODEGA PLANA D'EN JAN

Vinification: Bodega Plana d'en Jan excels in crafting unique wines from micro-vinifications that authentically reflect their terroir. With a focus on the 100% Garnacha Negra, this unusual Blanc de Noirs showcases the winery's commitment to minimal intervention and organic practices. The elegant white wine emerges from carefully selected, calcareous vineyards where grapes are gently pressed to maintain their purity. Under the guidance of passionate winemaker Joan Marrugat, the limited production of each bottle encapsulates the essence of Penedès, celebrating both lightness and depth.

Tasting Note: It entices with a bouquet of red berry aromas, complemented by hints of citrus zest and a touch of earthiness. On the palate, ripe fruit flavours shine through, balanced by refreshing acidity and a crisp, dry finish, which retains a lingering fruity sweetness. Its delightful minerality adds a charming edge, making it a truly engaging experience.

Style	Complex White
Producer	Bodega Plana d'en Jan
Category	White, Unfiltered
Country	Spain
Region	Catalonia
Appellation	Penedès Do
Grape Variety	Garnacha
Vintage	2020
Barrel	6 Months
Alcohol Content	13,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Game (Deer – Venison), Lamb, Light Starters, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, "Cantuccini " – Hard Almond Biscuits, Cured Meat, Oysters, Raw Seafood