LICOS 2021

OUR ORGANIC WHITE WINE

Michel Grupper, a Priorat enthusiast, decided to create his own winery in 2015 and call it CLOS PACHEM, a name with which he honors his three children as the name is the acronym for PAul, CHarles and EMma.

CLOS PACHEM wines aspire to reflect the Priorat *terroir*, making wines under the precept of minimal intervention and showing the expression of traditional varieties from the prism of finesse and honesty, allowing the grapes to express themselves.



WINEMAKING: This wine is made from clay-limestone vineyards of Garnacha Blanca from Gandesa, DO Terra Alta.

The 2021 was a memorable vintage, characterised by a dry spring with little rainfall between March and May followed by a wet June which helped the vines to grow well. The summer was warm, with a heat wave at the beginning. The harvest began in early September and was intermittent due to storms throughout the month.

The grapes were harvested in two phases at different levels of ripeness and separately vinified in stainless steel tanks. After alcoholic fermentation, the coupage was decided in order to obtain a fresh and balanced wine. Afterwards, the wine ages preserving the acidity and freshness.

4 months in stainless steel tanks

TASTING NOTES:

Lemon gold color with glyceric legs.

Intense citrus, white fruit and tropical fruits aromas, with Mediterranean herbs and hints of honey, making it a very interesting wine aromatically.

In the mouth it is unctuous and elegant, fresh, with a pleasant acidity. We perceive citrus and tropical fruit notes. Long and pleasant aftertaste.



PAIRING

Licos is a silky wine to accompany fish and seafood, as well as vegetables and soft cheeses, pasta salads, risottos, pizzas and even cannelloni or lasagna. As vegan option a potato and eggplant cake, chikpeas jacked potatoes.

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TECHNICAL INFORMATION

White Grenache
Alcohol strenght: 13,5%
Total acidity: 4,9g/l tartaric
Residual sugar: 0,5g/l
Allergens: contains sulphites