celler barranc dels cirers

TECHNICAL SHEET



cirer Solell

White wine · 2025

Vintage	2025
Grapes	Macabeo, Garnacha Blanca and Viognier
Alcohol	14 %
Production	4,000 bottles
Origin	Benlloc and Vall d'Alba (Castellón)
Altitude	300 – 600 m
Soil	Calcareous, stony and silty; dry-farmed
Vines	50 years old, goblet-trained

Winemaking

Hand-harvested in 12 kg boxes. Gentle pressing of destemmed clusters, settling and fermentation below 16 °C with neutral yeasts. Seven months on fine lees in inert tanks.

Tasting note

Pale yellow with golden reflections. Ripe pineapple, apricot and mango with flint and light smoke. Fresh, vibrant and silky palate with a long, saline finish.