



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Cervoles Colors Blanc

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**Price** £16.99  
**Code** CERV001

Organic white wine from Costers del Segre. Blend of Macabeo & Chardonnay aged for 8 months in oak.

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**Tasting Notes:**

Straw yellow in colour. Intense aromas of tropical fruit pineapple and melon as well as white peach. Good mouth feel with a ripe palate, subtle notes of hay and citrus. Pleasant acidity, adding to freshness. The finish is long-lasting with hints of crisp, green apple fruit.

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Specification	
<b>Vinification</b>	Coming from DO Costers del Segre, Catalonia's western most Designation of Origin, the wine Cérvoles Blanc is a blend of Macabeo and Chardonnay sourced from vineyards about 25 years of age planted at altitudes between 700 and 800 metres, in an area called Serra de Llena. The weather conditions cause the grapes to develop a thicker skin, a fresher character and higher tannin content, resulting in fruit of exceptional quality. Manually harvested and carefully selected, the two grape varieties of this Spanish white wine were separately vinified in the facilities of the Cérvoles Cellar winery. Cold-soaked and gently pressed, the Macabeo must was fermented in 3,000-litre oak vats, and the Chardonnay completed the process in new French oak barrels. After that, both wines were aged for a period of 8 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Spain
<b>Region</b>	Catalonia
<b>Area</b>	Costers del Segre
<b>Type</b>	White Wine
<b>Grape Mix</b>	75% Chardonnay, 20% Macabeo, 5% Albarino
<b>Genres</b>	Organic
<b>Vintage</b>	2021
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Cérvoles
<b>Producer Overview</b>	<p>Cérvoles Cellar, undertaken by Tomàs Cusiné 20 years ago wanted to pay tribute to an ancestral wine-making land, regaining a practice that, at that time, did not have much interest in the world of wine: mountain viticulture. This project also represented a return to the roots without abandoning the technological advances that the present and the future offer. Therefore, in 1997, Cérvoles Cellar was created as a winery designed to produce high quality single estate wines, which express clearly the territory where they are grown and with its sights firmly set on the ultimate goal: to be the first mountain viticultural project set up in Catalonia.</p> <p><b><a href="#">Read more online</a></b></p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with Carpaccio or hard mature cheeses