

EST. — 1702

MAS DE LLUCIA

WINE ESTATE



LO FOC BLANCO

Vineyard

This wine integrates the white varieties of the Finca Mas de Llúcia, from two plots, where the ripeness of the Macabeo planted in 1970 complements the youth of the 2016 Grenache.

Soil

It consists of a mainly clayey soil where white Grenache grows, mixed with some areas of pebbles in the Macabeo plot due to its proximity to the river.

Altitude

The plots are located at more than 600 meters, on the southwestern slope of Punta Molinera, which provides nighttime coolness and good aeration.

Elaboration

We harvest the grapes by hand, in boxes of 20 kilos, preserving the integrity of the grapes, making a selection of bunches.

Destemming, squeezing and macerating for a few hours before applying a gentle pressing. We ferment the varieties separately at a low temperature for 30 days.

We conclude with an ageing on fine lees for 6 months, and a light maceration with oak wood. We assemble the varieties before bottling.



Visual Phase

We can see that it is a clean, crystalline and bright wine, we are surprised by its golden color due to the previous maceration with its skins. If we shake the glass gently, we can see that a persistent tear is drawn that advances its body.



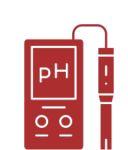
Olfactory phase

We find a frank wine, with medium aromatic intensity and fruity hints, which remain in the glass and intensify over time



Taste phase

We appreciate a dry and balanced wine with fruity nuances. Soft on the palate due to ageing on lees, with body and warmth. It maintains its presence for long seconds to the delight of the palate.



Acidity: 4,9 g/L



Alcohol Grade: 14% vol.



[Carretera Fuentespalda a Ráfales Km 2,2](#)
[Paraje Mas de Llucia,](#)
[Ráfales \(Teruel\)](#)



<https://www.masdellucia.com/>



[Mas de Llucia Wine Estate](#)



[@masdelluciawineestate](#)