




# CLASS

PRIORAT  
D.O.Q



 @ajvwine  
 ajvwine  
 www.ajv.wine

## The wine

*Class Blanc is freshness and elegance.*

*Made from Garnatxa Blanca and Xarel·lo grown in certified organic and regenerative vineyards on llicorella slate soils, it is a lively, aromatic and vibrant wine that faithfully reflects the character of the Priorat.*

*Class Blanc comes from indigenous white varieties of the Priorat, planted in the Tentiber estate in Porrera. The vineyards, laid out in small dry-stone terraces on steep slate slopes and farmed under regenerative viticulture, give rise to a wine that precisely expresses varietal identity and the essence of the terroir.*

## Tasting notes



Clean, bright and highly transparent.



Intense aromas that reveal a fruity character expressed through tropical fruit and citrus, combined with fresh herbal hints of fennel and anise.



Fresh and elegant, with a crisp acidity and remarkable persistence on the palate.

## Technical data

**Wine type:** White

**DO:** DOQ Priorat.

**Varieties:** White grenache, Xarel.lo

**Vinification:** Harvested by hand using little boxes of 12 kg . Cold pre-fermentative skin maceration. Fermentation in small stainless steel tanks controlling temperature. Ageing: 3 months in stainless steel tanks, in contact with the lees

Organic farming. Regenerative viticulture.

**Soil:** Llicorella.

**Climate:** Typically coastal Mediterranean with some climate trends continental Mediterranean

**Serving temperature:** 6-8 °C.

**Alcohol level:** 13,5% vol.

## Pairing

Ideal for pairing with dishes from Mediterranean cuisine, such as traditional rice dishes, risottos, creamy pastas, or seafood-inspired sauces. The combination with shellfish, as well as white or blue fish, whether grilled, baked, en papillote, or in light stews, achieves perfect balance and great harmony of flavors.