



LES CLIVELLES DE TORROJA

White Wine

Les Clivelles de Torroja Blanco is a carefully crafted white wine from **Celler Aixalà i Alcàit**, made from an equal blend of **White Grenache (Garnacha Blanca, 50%)** and **Macabeo (50%)**, two traditional Priorat varieties that complement each other in freshness, structure, and complexity.

Fermentation is carried out with constant **temperature control at 15 °C**, ensuring the preservation of the wine's aromatic profile. The wine is then **aged for 9 months in French oak barrels**, with medium grain and toast, which add volume and nuance without altering the varietal essence.

It presents a **bright yellow color** and a **lingering finish of ripe figs**, combined with a **balanced and elegant palate**—ideal for those seeking white wines with **character and personality**.