

Description

A delicate and individual aroma cava, with marked Pansa Blanca characteristics, the local variety of the region of Alella, perfect for pairing with seafood, cold meat or cheese.

Varieties: Pansa blanca, Macabeo, Parellada.

Harvest: Manual and mechanical depending on the characteristics of every vineyard.

Vinification: Whole-cluster pressed and temperature-controlled fermentation at 16°C.

Ageing: 20-30 months

Climatology 2014: Winter will be remembered by the rains and relatively low temperatures of the summer, which resulted in a slow but very good ripening of the grape.

Viticulture

Alella is characterized for its soils made of "sauló", a rough sandy texture soil. Plantation density is 3.700 vines/Ha with distance 2,2 m between rows and 1,2 m between vines. Gobelet form is used for the older vines, while new plantations are trellised using the cordon royat system. Vines are pruned short.

Technical Info

Alcohol content: 11.5% vol.

Sugars: 0.30 g/L

Total Acidity: 6.1 g/L

pH: 3.00

Volatile Acidity: 0.21 g/L

Total SO₂: 38 mg/L

Tasting notes

Pale in hue with a greenish tinge, fine, persistent bubbles and good mousse. Delicate aromas of white and citric fruit. Fresh, light, well balanced and decidedly dry.



Bottle

350 mL

750 mL / 1.500 mL

3.000 mL



Case

12 bot.

6 bot.

1 bot.