

Description

Varieties: 100% Pansa Blanca

Harvest: Manual in small cases

Winemaking: Whole cluster pressed; 100% of the wine goes through a cold maceration with the skin to extract the aromas. Slow fermentation with a low controlled temperature of 16°C: 35% in “concrete egg tanks”, 35% in french oak barrels and 30% in stainless steel vats.

Climatology of 2013: Winter was with average temperatures and dry meanwhile springtime was cold with abundant rainfall. This fact along with the September rains held out the developing and ripening of the grapes. As a result,

Winemaking

Alella is characterized by the Sandy texture soil called “sauló”. It is a very poor in nutrients soil, with low water retention and a moderate pH.

Density is of 3.700 vines/Ha with distance between rows of 2,2m 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.

Pansa Blanca comes from Sant Fost de Campsentelles and Montornès del vallès vineyards.

Technical Info

Alcohol content: 13% vol.

Sugars: 1.7 g/L

Total acidity: 5.0 g/L

pH: 3.28

Volatile Acidity: 0.27 g/L

Total SO₂: 95 mg/L

Tasting Notes

Rich yellow wine with gold hints. Intense, fresh and fruity, in accordance to the characteristics of the grape variety. On the palate is a full-bodied wine with persistent aftertaste; structured and powerful due to the winemaking techniques.



Bottle

750 mL



Case

6 bot.