

## Description

*Varieties:* 100% Pansa Blanca

*Harvest:* Manual and mechanical depending on the vineyard

*Winemaking:* Whole cluster pressed and 15% of the wine is cold macerated with the skins to extract the aromas. Fermentation at controlled temperature of 16°C.

*Climatology 2016:* wet and rainy spring with moderate temperatures. This factor caused important fungus illnesses pressure. Summer was dry and with average temperature 1.5° lower than the previous year. To sum up, we can speak about a complex vintage, in which each Estate had their own singularities, with larger production than 2015 and in general very high quality of the grapes and wines.

## Viticulture

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.

## Technical Info

Alcohol Content: 13% vol.

Sugars: 5.6 g/L

Total Acidity: 4.9 g/L

pH: 3.27

Volatile Acidity: 0.32 g/L

Total SO<sub>2</sub>: 83 mg/L

## Tasting notes

Gold color and greenish in hue. Intense, fruity in aroma with all the sumptuous personality of the variety. Stone fruit aromas as peach, as well as white fruit (apple) and a floral remind. In mouth, it is a wine with volume, with a long after-taste and well balanced.



*Bottle*

750 mL  
1.500 mL



*Case*

6 bot.  
6 bot.