

Description

Characterized by the grape variety Pansa Blanca, planted in the region of Alella.

Varieties: 100% Pansa Blanca.

Harvest: Manual in small boxes.

Winemaking: Whole-cluster pressed and temperature-controlled fermentation at 16°C, partially in french oak barrels and in stainless steel tanks.

Ageing: minimum of 15 months.

Climatology 2015: the lack of rainfall during spring, and a very hot summer made a shorter production than usual. Alcohol degree is higher than usual in the region, a bit more moderate acidity. The wines from this vintage has remarkable tropical fruit and white flowers aromas.

Winemaking

Alella is characterized for its soils made of "sauló", a rough sandy texture.

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.

Technical Info

Alcohol content: 12.0 % vol.

Sugars: <2.0 g/L

Total Acidity: 5.3 g/L

pH: 3.01

Volatile Acidity: 0.32 g/L

Total SO₂: 63 mg/L

Tasting Notes

It has a dark yellow color as a result of the fermentation in barrel. Very suggesting nose, marking the aromas of ripe white fruits characteristics of the Pansa Blanca, with light toasty notes. Wide in the taste, also structured and long.



Bottles

750 mL



Case

6 bot.