

## *Description*

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A cava marked by the Pansa Blanca, typical grape variety in the region of Alella.

*Varieties:* Pansa blanca, Macabeo, Parellada.

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

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

*Ageing:* 9-15 months.

## *Viticulture*

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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. Vines are pruned short.

## *Technical Info*

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Alcohol content: 11.5% vol.

Sugars: 8.0 g/L

Total Acidity: 5.5 g/L

pH: 3.16

Volatile Acidity: 0.22 g/L

Total SO<sub>2</sub>: 81 mg/L

## *Tasting Notes*

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Pale in hue with a greenish tinge, fine, persistent bubbles and good mousse. Full, fruity and intensely flavoured. In the taste shows all the balance, aromatic and tasteful, given by the varieties and the ageing.



*Bottle*

750 mL



*Case*

6 bot.