

Description

Characterized by its long ageing and the grape variety Chardonnay, planted in the region of Alella. Montalegre is the name of the “cartoixa” (monastery) of Tiana. This name was used as brand for Parxet in our early beginning.

Varieties: 70% Chardonnay, 30% Pinot Noir.

Harvest: Manual in small boxes.

Winemaking: Whole-cluster pressed and temperature-controlled fermentation at 15°C, one third fermented in French oak barrels.

Ageing: 9 years.

Climatology 2008: It was a year with normal rainfall and temperature. However, the winter months were warmer than normal and spring and summer were colder. The result was an excellent health of the grapes with a good maturation.

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. Vines are pruned short.

Technical Info

Alcohol content: 12% vol.

Sugars: 2 g/L

Total Acidity: 5.10 g/L

pH: 3.02

Volatile Acidity: 0.21 g/L

Total SO₂: 45 mg/L

Tasting Notes

Medium gold color. Very suggesting nose, marking the aromas of ripe white fruits as baked apple. In mouth, is structured, with volume, with toasty and biscuit notes due to the long ageing process. Bubbles are fine and perfectly integrated.



Bottles

750 mL



Case

6 bot.