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PARXET  
DO Cava

# TITIANA PANSA BLANCA 2012

## *Description*

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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 2012: One of the warmest years in last decades. As a result, the wines are presenting a strong aromatic component, a very strong structure and great resistance to oxidation.

## *Winemaking*

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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: 7.9 g/L

Total Acidity: 5.5 g/L

pH: 3.02

Volatile Acidity: 0.25 g/L

Total SO<sub>2</sub>: 57 mg/L

## *Tasting Notes*

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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.