



## PANSA BLANCA

### SO white wine

#### Alella Designation of Origin (DO Alella)

#### Vintage 2021

- Variety: Pansa blanca (100%)
- Type of wine: white
- Alcohol: 12.5 % vol.
- Presentation: 75 cl bottle.

#### Elaboration

Manual harvest in boxes of 15 kg capacity, soft pressing with a pneumatic press and exclusive use of the flower must and the soft pressing fractions up to 0.6 atm pressure. Static debourbage for 36 hours at 12°C and subsequent alcoholic fermentation at a controlled temperature of 16°C for 20 days. Afterwards the wines are transferred, clarified and filtered before bottling.

#### Tasting Note

A wine, for long conversations with which we can accompany tables full of small details to eat with our fingers, canapés, potatoes, croquettes, but also fish rice or clam dishes.

- **Color:** Pale and bright yellow wine, grey-green reflections and light tears.
- **Smell:** Intense and fragrant on the nose, there are fresh and varietal aromas of fruity memories such as pear, peach and a touch of green banana, Mediterranean plants such as fennel and undergrowth, salt and smoky minerals.
- **Taste:** Fresh and slightly fatty, long and medium-structured palate, with citrus acidity and hints of citrus fruits such as lime and grapefruit, markedly salty and slightly bitter aftertaste.