



PANSA BLANCA MUSCAT

CHARDONNAY

SO white wine

Alella Designation of Origin (DO Alella)

Vintage 2021

- Varieties: Pansa blanca (53%), Small Grain Muscat (36%) and Chardonnay (11%)
- Type of wine: white
- Alcohol: 12 % 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 14°C for 18 to 20 days with variety separation. Afterwards the wines are transferred, clarified and filtered before bottling.

Tasting Note

A light and pleasant wine, suitable for good occasions, as well as to welcome a reception, and to accompany light dishes such as green salads or steamed fish.

- **Color:** Pale yellow wine with green reflections, light appearance, medium density and tear present.
- **Smell:** Good aromatic expression, clean, pleasant with memories of fleshy fruits such as peach, Paraguayan peach, flowers such as jasmine, magnolia and rose, subtle citrus aromas (pineapple) on vegetal hints of dry grass.
- **Taste:** Fresh and unctuous palate, slightly sweet sensation and persistent aftertaste, balanced in alcohol, acidity and body, lively acidity and marked by fresh fruity notes (peach, lime) and white flowers.