



PENJAT D'UN FIL

Sweet Pansa blanca wine

Vintage 2021

- Varieties: Pansa blanca (100%)
- Type of wine: sweet
- Alcohol: 12 % vol.
- Sugar: 178 g/l
- Presentation: 50 cl bottle.

Elaboration

Grapes hung in the sun and serene for 4 months where the sugar is concentrated by desiccation. Later pressed in a pneumatic press and the must is fermented at a low temperature of 12°C and at mid-fermentation. This is stopped with cold to maintain a level of residual sugars.

Tasting Note

Wine to accompany long periods, where an infinite number of sweet tastes will make us pleasant.

- **Color:** Wine of golden-gold Color and oily reflections, bright and powerful tear.
- **Smell:** Frank aromas of overripe grapes, marked mainly by notes of ripe white fruit and compote (melon, peach, apricot), hints of honey and a touch of balsamic.
- **Taste:** The entry in the mouth is powerful and sweet, at the same time fresh due to the presence of noticeable acidity, long persistence and an aftertaste of grape jam.