



SAULÓ CRIANÇA

SO white wine

Alella Designation of Origin (DO Alella)

Vintage 2019

- Variety: Pansa blanca (100%)
- Type of wine: white from old vines
- Alcohol: 13 % 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 alcoholic fermentation in tank at 16°C. Once the alcoholic fermentation is complete, the thick lees are removed by transferring and aging continues for 14 months in French and American oak barrels with battonage of fine lees 3 times a week

Tasting Note

White wine with the soul of red wine, structured and complex, perfect accompaniment to stewed white meat dishes, stews, cannelloni or baked fish and casseroles.

- **Color:** New lemon-yellow wine with golden reflections, dense appearance with the presence of persistent tears.
- **Smell:** On the nose, it has good aromatic complexity, where the aromas of aging stand out under the notes of ripe fruit, where you can perceive aromas of fennel, pear, peach, vanilla, burnt cream, dairy products and fruit such as ripe melon or apple oven.
- **Taste:** The entry in the mouth is leisurely, with a sweet and creamy sensation, well balanced with a subtle acidity that provides balance until the persistent finish of a very pleasant bitter sensation that brings back the aromas of fruit, balsamic and aging.