

100% PANSA BLANCA

Sparkling wine

Alella Designation of Origin (DO Alella).

- Variety: White raisins (100%)
- Type of wine: cava brut nature
- Fermentation: traditional method (champanoise) of second fermentation in the bottle (minimum 18 months of aging in rhyme)
- Alcohol: 12 %
- Vineyards Age: 12 years
- Soil: Sauló
- Presentation: 75 cl. bottle
- 6 bottles per box
- Serving recommendations
Temperature: 5 - 7 °C
- Pairing: Appetizers, salads, rice, seafood, fish, meats and desserts.

Tasting Note

- **Colour:** Pale straw yellow colour, with rosette formation of constant fine bubble and persistent crown.
- **Smell:** Aromas reminiscent of aging notes (dry toast, brioche, yeast) with a background of ripe fruit (banana, white peach), orange peel and a predominance of mineral notes (seaweed, brackish).
- **Taste:** Round and silky on the palate, with moderately integrated carbonic, where the dryness in sugars is offset by its creamy tone. Fruity and slightly bitter finish.

