



## PANSA BLANCA

Young White

**Alella Designation of Origin (DO Alella).  
Vintage 2021**

- Variety: White raisins (100%)
- Type of wine: Fruity young
- Fermentation: 15 - 20 days, at 15°C
- Alcohol: 13 %.
- Vineyards Age: 30 - 40 years
- Soil: Sauló
- Presentation: 75 cl. bottle
- 6 bottles per box
- Serving recommendations  
Temperature: 9-10°C
- Food pairing: Appetizers, rice and seafood.

### Tasting Note

- **Colour:** Pale straw yellow colour, with green and gray reflections. Presence of residual carbon.
- **Smell:** Varietal aromas of vegetal reminiscence (dry straw, fenell, dried flower) marked by ripe white fruit (pear, banana).
- **Taste:** Fresh and intense on the palate, with vegetable notes (cut grass), warmth and long aftertaste and a light citrus sensation (grapefruit).