

SANTA MARIA

White aged in barrel

Alella Designation of Origin (DO Alella).

Vintage 2019

- Variety: White raisins (100%)
- Type of wine: aged in barrels
- Fermentation: 15 - 18 days, at 15-16°C
- Aging: 6 months in acacia and French oak barrels
- Alcohol: 13 %.
- Vineyards Age: 70 - 80 years
- Soil: Sauló
- Presentation: 75 cl. bottle
- 6 bottles per box
- Serving recommendations
Temperature: 10 - 12 °C
- Pairing: Seafood, fish and white meat

Tasting Note

- **Colour:** Straw-gold new colour, bright and powerful tear.
- **Smell:** Fresh and elegant aromas, with a predominance of tertiary notes of aging (vanilla, burnt and smoked wood), spiced on a background of more varietal notes with vegetable memory (straw and dried flower), touch of bread yeast and mineral.
- **Taste:** Silky on the palate and medium structure, moderate in acidity and balanced in alcohol, light tannins and salty aftertaste.

