

EL PAS DE LES BRUIXES

Young white with pellicular maceration

Alella Designation of Origin (DO Alella).

Vintage 2021

- Variety: White raisins (100%)
- Type of wine: Pellicular maceration, 72 hours at 10°C.
- The must is then bled and fermented for 20 days at a temperature of 15°C. In stainless steel tanks
- Aging: On its mothers (fine lees)
- Alcohol: 13 %
- Vineyards Age: 30 - 40 years
- Soil: Sauló
- Presentation: 75 cl. bottles
- 6 bottles per box
- Serving recommendations
Temperature: 10°C
- Pairing: Appetizers, salads, seafood and fresh pasta.

Tasting Note

- **Colour:** Straw yellow colour with light golden reflections, bright and medium tear.
- **Smell:** Fresh aromas with the presence of grape skin, hints of ripe fruit (melon, banana) and hints of vegetables (dried flower, toasted nuts) and minerals.
- **Taste:** Unctuous and greasy on the palate, medium-high acidity and strong aftertaste.

