

Wine catalog

Serralada de Marina





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).



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.

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.



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.





QUATRE TERMES

Red Wine

Alella Designation of Origin (DO Alella).

Vintage 2019

- Varieties: Cabernet Sauvignon 73% and Merlot 27%
- Fermentation: 12 days, at 22°C
- Alcohol: 13,5 %
- Vineyards Age: 70 - 30 years
- Soil: Sauló, Clay
- Presentation: 75 cl. bottle
- 6 bottles per box

Tasting Note

- **Colour:** Soft velvety ruby red colour, medium-high layer and thick tear.
- **Smell:** Fresh aromas of fruity memory (blackberry, cherry, black plum), sweet spice (vanilla, black licorice) and vegetable touch (tomato).
- **Taste:** Soft on the palate, balanced in alcohol and acidity, powerful aftertaste with fruity and varietal memory (green pepper, blackberry), silky tannins and a refreshing light bitter finish.



CASTELL RUF

Orange wine

- Variety: White raisin (100%)
- Type of wine: flavoured. Sweet with maceration.
- Maceration of White Raisin wines with orange peel for 3 months.
- Alcohol: 10 %
- Sugar: 170 g/l
- Vineyards Age: 60 - 70 years
- Soil: Sauló, Clay
- Presentation: 50 cl. bottle
- 6 bottles per box
- Serving recommendations
Temperature: 3 - 4°C
- Pairing: Foie gras, nougat, chocolates, curd with hot chocolate.

Tasting Note

- **Colour:** Light orange colour with hints of orange.
- **Smell:** Mild orange aromas.
- **Taste:** Dry, not very sweet, with hints of orange.



IAIA ROSA

Dessert wine

- Variety: White raisin (100%)
- Type of wine: aging. Low-grade candy
- Fermentation: 15 - 20 days, at 16°C
- Aging: 6 months in French Allier oak barrels
- Alcohol: 10 %.
- Vineyards Age: 30 - 40 years
- Soil: Sauló, Clay
- Presentation: 50 cl. bottle
- 6 bottles per box
- Serving recommendations
Temperature: 4 - 5 °C
- Pairing: Highly cured cheeses, natural truffles, tea biscuits and nuts.

Tasting Note

- **Colour:** Pale straw yellow.
- **Smell:** Aromas of coconut and honey, toast on the boot, white fruit and bone.
- **Taste:** Moderate sweet, white ripe fruit.