

IN VITA 2014

D.O. ALELLA

GRAPE VARIETIES: SAUVIGNON BLANC AND PANSA BLANCA, FROM OWN VINEYARD LOCATED IN LA ROCA DEL VALLÉS, IN THE HAMLET OF BELL-LLOC.

VINIFICATION

SAUVIGNON BLANC WAS HARVESTED BY HAND ON SEPTEMBER 10th IN 20 KG BOXES. PANSA BLANCA WAS HARVESTED ON SEPTEMBER 16th ALSO BY HAND AND IN 2500 KG. STAINLESS STEEL TRAILERS. THE GRAPES WERE SORTED OUT ONCE ON THE SELECTION TABLE TO REMOVE FAULTY BUNCHES. MACERATION USING DRY ICE FOR 5 HOURS AND PRESSING WITH PNEUMATIC PRESS. FERMENTATION AT 15 DEGREES CELSIUS FOR 23 DAYS. REMAINED ON ITS LEES FOR 4 MONTHS.

TASTING NOTES

WE FIND IN IT THE MEDITERRANEAN PASSION MELLOWED WITH THE WINDS FROM THE NEARBY AND MAJESTIC MONTSENY (1.712 METERS HIGH). THE SENSIBLE BLEND OF VARIETIES PROVIDED THE BODY AND TYPICAL CHARACTERISTICS OF THE PANSA BLANCA (MAIN VARIETY IN ALELLA) WITH THE AROMA AND ELEGANCE OF THE SAUVIGNON BLANC. BRIGHT STRAW COLOUR. EXPRESSIVE AND ELEGANT AROMA: RIPE FRUIT, CITRIC AND TROPICAL FRUIT NOTES. IN MOUTH: FAT, FRESH, COMPLEX AND LINGERING FINISH.

INFORMATION

ALCOHOL CONTENT: 12,5%
CASE OF 12 BOTTLES OF 750 ML

