

Cálida

10 d'abril

Protected designation of origin: Penedès

100% Organic farming.

Varietals: Muscat and Gewürztraminer. In proportion to: 20% Muscat and 80% Gewürztraminer.

Method:

Night grape harvest in order to soften the grape at low temperatures and taking care of this exceptional variety.

Pre-fermentative small maceration for 8 hours at 10°C. Produced with the flower must and poured in static for 24 hours. Fermented at 14 °C for 20 days. Decanting and repose in stainless steel before the bottling.

Tasting note:

Aspect: Bright yellow, medium intensity with green reflections.

Nose: Subtle and pleasant with a touch of jasmine and rose and mixed with fruity scent of vineyard peaches. Intense and complex smelling is also another characteristic as tropical and citrus scent tends to prevail over a background of flowers such as roses and violets.

Mouthfeel: Silky and fresh, with a high intensity of floral notes. Long and perfumed post-tasting.

Food Matching:

Proper wine to accompany seafood, Mediterranean salads and slight pasta.



Analysis:

Alcohol by volume: 11,5°
Residuals sugars: 2,10 gr/l.
Sulphur dioxide: 72 mgr/l
Total acidity: 5,90 gr/l

Winemaker's recommendations:

Drink Chillet (6 - 8°C)