

# FINCA LA BOLTANA

## ORGANIC AGRICULTURE

### VARIETIES

100% Xarel·lo

### VINEYARDS

*Finca la Boltana* vineyards (70 years old).

### WINEMAKING

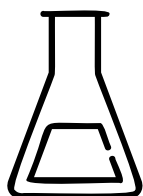
Harvest by hand, and manual selection in selection table in low production vineyard. **Pre-fermentation maceration at a low temperature (cold soak) for 4 hours**, to extract the maximum quality compounds from this grape. Then the grape is pressed gently, and **fermented at low temperature (14 °C)**. After fermentation, **wine is aged with its lees for 5 months**. Subsequently, **15% of the wine is aged for a further 5 months** with new French oak barrels. Finally, **the wine is left to rest in bottle for a few months** before being released in the market.

### TASTING

Yellow in color with greenish reflexes. **Mature white fruit aromas, very intense and persuasive, with empireumatic and vanilla notes. Structured and smooth mouth feel, with volume and great untuosity.**

### Pair with ...

Fatty bluefish , Zarzuela type casseroles, rices (risottos and paelles), cod brandade and creamy cheeses.



**ABV:** 12,5 % vol.

**pH:** 3,32

**Acidity:** 4,9 g/L Tartaric. A.

**Residual sugar:** 0,7 g/L

**Organic and vegan wine**



**ALSINA & SARDÀ**

VITICULTORS DES DE 1894