

Vins de Finca Range



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.

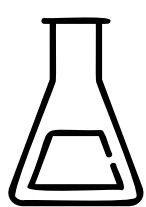
TASTING

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 paellas), 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