

balma

An undeniable imprint from the Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD



Organic farming certified by CCPAE

Production Year	2022
Grape Varieties	50% macabeu, 40% xarel·lo, 10 % parellada
Age of the vines	40 years
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-16 °C. Fermentation 45 days
Ageing	From 20 months on the lees
Tirage Date	February 2022
Annual Production	12.000 bottles

ANALYTICAL DATA

Alcohol	12,00 % vol
Total Sulfur	65 mg /L
Total acidity	5,7 g /L exp. tartaric acid
Total sugar	6.0 g/L
Dosage	Addition

TASTING NOTES

View	Pale yellow color, brilliant and clean.
Smell	Fresh notes, white flowers, and white fruit as pear.
Taste	Pleasant, sweet-toothed and fresh entry. Silky, with well integrated carbonic. Candied fruit that gives us generosity and length.

FOOD PAIRING

Recommended for snacks, appetizers and desserts.