

la graua

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

Vintage	2014
Grape Varieties	50% xarel·lo, 50% macabeu
Age of the vines	69 years
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C.

Ageing	From 50 months on the lees
Bottling Date	February 2015
Annual Production	8.210 bottles

ANALYTICAL DATA

Alcohol	12,50 % vol
Total Sulfur	25 mg /L
Total acidity	6.0 g /L exp. tartaric acid
Residual sugar	1.0 g/L
Dosage	No addition

TASTING NOTES

View	Bright straw yellow color. Fine bubbles.
Smell	Clean with candied fruit smells accompanied by pastry with light toasted.
Taste	In the mouth again appears the candied fruit accompanied by toasted nuts, with a crispy bubbles. Long and persistent.

FOOD PAIRING

Recomended for baked fish, roasts of white meat, cannelloni, ...