

7 PAMS
VINOS CON PRINCIPIOS



3 PARTIONS

3 Plots of Ecological Xarel.lo in the Garraf Natural Park

Type of Wine: Organic White Wine

Variety: 100% Xarel.lo

Geographical Area: Garraf

Alcohol Content: 12% vol.

Production: A pneumatic press is used, yielding 0.6 l/kg, fermentation in stainless steel tanks at controlled temperature. Once fermentation is complete, the wine is aged on its fine lees in the stainless steel tank with batonnage every 20 days for 9 months. Sulfites are added in the smallest possible quantity, around 20 mg/l, and tartaric stabilization is carried out. It is then aged in the bottle for a further 6 months.

Tasting Notes: Citrus notes of peach and medlar, with hints of toasted pine nuts and pastries. Very fresh on the palate, it expands leaving a slightly creamy sensation and a deep finish with iodine, anise and dried fruit notes.

Service Temperature: 10-12°C

