

Coriolis



Varieties: Pansa Blanca, White Grenache, White Picapoll

Vintage: 2014

Alcohol content: 13 %

Type of wine: Dry white

Designation of origin: DO Alella



Vineyard: Plot "La Sentiu", a 20 year old vineyard cultivated in organic farming.

Terrain: Granite sand, south-east orientation on slopes of 35% at an altitude of 320 m, right in front of Mediterranean sea.

Vinification: Harvesting and selection of grapes by hand. Fermentation takes place in the stainless steel tank where it is in contact with its lees for 9 months. Subsequent blending of the three varieties and aging for at least two years in the bottle.

Production: 3500 bottles 75 cl.

Tasting note:

Medium intensity, lemon yellow with greenish reflections.

The nose shows notes of Mediterranean herbs (fennel and rosemary) resting on a spicy, lightly smoked background of bonfire. In opening, the peach syrup and the orellana show the most fruity part of the wine, without losing the mineral notes of the background.

In the mouth it is fresh and lively, with a very fluid mouthfeel, leaving a dry finish, with a light and elegant bitterness that prolongs the memory of ripe fruit.