

Foranell Coupage

Varieties: Pansa Blanca, White Grenache, White Picapoll

Vintage: 2013

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: 8000 bottles 75 cl.

Tasting note:

High intensity wine, with yellow tones and golden reflections.

The nose opens showing notes of sugary fruit that remind us of jams and the sweetness of sandalwood. In a short time in the glass, it displays fresh notes of aromatic herbs and white fruit that mix with nuances of spices such as saffron and white pepper, giving a ripe and fresh set at the same time.

The mouthfeel is warm and creamy, filling the mouth with a present acidity and melting at the same time. The fruity notes are mixed with the spicy ones in a set of great complexity that opens up and evolves over time.

The finish is persistent, sober and elegant at the same time, with hints of Mediterranean forest and citrus skin.

Outstanding mentions and awards:

Gold medal at the 2019 Gilbert & Gaillard international competition

Gold medal at the 2020 Gilbert & Gaillard international competition

Wine Guide of Catalonia 2019– Score: 9.56

Guia Peñín 2021 -Score:91