

Foranell Pansa Blanca

Variety: Pansa Blanca

Vintage: 2015

Alcohol content: 13,5 %

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

Production: 1700 bottles 75 cl.

Tasting note:

In sight it shows a medium / high intensity of yellow tones and golden reflections.

The nose is fresh, has citrus notes of candied orange peel, wrapped in notes of fennel and Mediterranean undergrowth herbs.

In the mouth it is balanced, dry, structured, fills the entire passage through the mouth, with the uniqueness of a salty touch that makes it special, and transports us to the sea and saulón landscape that saw it born. The finish is mouth-watering and vibrant. Without showing fatigue despite long aging, it continues to offer the memory of citrus skin, salinity and aromatic herb.

Outstanding mentions and awards:

Vinari de Plata 2019 for the best white wine aged.

Vinari d'Or 2019 for the best wine from the DO Alella.

Gold medal at the 2019 Gilbert & Gaillard international competition.

Gold medal at the 2020 Gilbert & Gaillard international competition

Catalonia Wine Guide 2021– Score: 9.73

Guia Peñín 2021-Score 91