

Foranell Picapoll

Variety: White Picapoll

Vintage: 2017

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: 2500 bottles 75 cl.

Tasting note:

Yellow colors of great richness and nuances, with golden tones.

The nose shows a high intensity with mellow notes that remind us of jam, quince and beeswax. In the opening it brings us a fresh air of fruit and white flower on a spicy background of incense.

In the mouth it is creamy at the beginning of the mouth, immediately filling its passage through the mouth with a mild acidity. It is a dense and structured wine, without a doubt a unique picapoll wine, which brings us the most extreme notes of the floral touch, turned into honey.

Outstanding mentions and awards:

Bronze Vinari awards 2019 for the best aging white wine.

Silver Vinari awards 2020 to the best wine of the DO Alella.

Gold medal at the 2020 Gilbert & Gaillard international competition.

Guia Peñín 2021 -Score: 90

Catalonia Wine Guide 2019– Best White Picapoll in Catalonia-Score: 9.73