



IN·VITA

BLANCO

Grape varieties: 50% Sauvignon blanc and 50% Pansa blanca, from own vineyard located in La Roca del Vallés, in the hamlet of Bell-Lloc.

VINIFICATION

Sauvignon blanc was harvested by hand on september 4th in 20 kg boxes. Pansa blanca was harvested on october 2nd also by hand and in 2500 kg. Stainless steel vats. The grapes were sorted out once on the selection table to

remove faulty bunches. Maceration using dry ice for 6 hours and pressing with pneumatic press. Fermentation at 16 degrees celsius for 21 days. Remained on its lees for 3 months.

TASTING NOTES

We find in it the mediterranean passion mellowed with the winds from the nearby and majestic montseny (1.712 meters high).the sensible blend of varieties provided the body

and typical characteristics of the pansa blanca (main variety in alella) with the aroma and elegance of the sauvignon blanc. Bright straw colour. Expressive and elegant aroma: ripe fruit, citric and tropical fruit notes. In mouth: fat, fresh, complex and lingering finish.



D.O.
ALELLA



50% PANSALANCA
50% SAUVIGNON
BLANC

12,5°



12 x 0,75 L