



Chardonnay + Xarel·lo

DO Penedès

Grapes:

50% Chardonnay, 50% Xarel·lo

Vineyards:

Finca Els Caballers, Finca La Salada (25 and 35 years old)

Alcohol:

12.5% by volume

Winemaking:

Light maceration primarily with the object of extracting the maximum of aromatic compounds, followed by soft pressing aiming to obtain the free-run juice. Immediately after this, fermentation at low temperature (15° C) in order to preserve the aromatic and fresh compounds.

Tasting Notes:

Pale straw yellow in color with greenish reflections. Aromatic with white flowers, citrus and golden apple notes that develop further on the palate. Balanced in the mouth, with a long and fragrant finish.

Made with organic grapes

About Alsina & Sardà:

With grape growing roots that can be traced beyond 1894, the Alsina family makes wine and cava that demonstrate a true knowledge of the land and grapes. Alsina & Sardà is located in the heart of Spain's cava production region, in the municipality of El Pla del Penedès near Sant Sadurní d'Anoia. The estate vineyards have a variety of microclimates due to their proximity to the Mediterranean Sea and different altitudes, so each grape variety is able to find the ideal location to express its best qualities.

