



Finca La Boltana

DO Penedès

Grapes:

100% Xarel·lo

Vineyards:

Finca La Boltana, 70 years old

Alcohol:

12.5% by volume

Winemaking:

Grapes are picked by hand, with bunches then selected manually on a sorting table. Primary maceration at cold temperatures (5° C) for 12 hours to extract the optimal qualities of the Xarel·lo grape. Later pressed softly followed by fermentation at low temperature (14° C).

Tasting Notes:

The ultimate expression of Xarel·lo, this is a lush, round and elegant wine. Light golden yellow in color and intensely aromatic with bright citrus notes. Supple in the mouth, with lingering fruit and floral notes.

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.



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