

# DOMENIO WINES

by Cellers Domenys

## TECHNICAL DETAILS



### **ORIGEN - Capvespre** **- White -**

TYPE OF WINE	White still
YEAR	<b>2020</b>
D. O.	D.O. Catalunya
GRAPE VARIETIES	Xarel.lo, Macabeo & Parellada
AGEING	None
PRESENTATION	75cl. Bordelaise
ALCOHOL CONT.	11.5% vol.
TOTAL ACIDITY	5.66 g/l.
ALLERGENS	Contains Sulphites / Suitable for vegans

## WINE ELABORATION

Harvested from the pre-coastal hills in the areas of Baix Penedès, Alt Camp and Conca de Barberà.

Each variety is vinified separately. Alcoholic fermentation in stainless steel tanks at low temperature (approx. 16°C) for 12 - 16 days, with the aim of extracting and preserving to the maximum all the aromatic components.

## TASTING NOTES AND LITTLE TIPS

**TASTE** Colour Bright and clean, pale-yellow with greenish nuances.

Nose A prominent aromatic expression, clean and fresh with notes of citrus, white flowers accompanied by fruits such as apple and pear.

In the mouth It is fresh, lively, and clean, light and balanced, with a dry and fruity finish.

**FOOD PAIRING:** Ideal for snacks and tapas, especially on terraces during spring and summer. You can also enjoy it with salads, rice and light cheeses.

**SERVING TEMPERATURE** Preferably between 6°C and 8°C.



CELLERS DOMENYS

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