

TECHNICAL DETAILS



SUNSET - Capvespre

. White .

TYPE OF WINE White still VINTAGE 2020

D. O. D.O. Catalunya

GRAPE VARIETIES Xarel.lo, Macabeo and

Garnacha Blanca.

AGEING None

BOT. SIZE 75cl. Bourgogne

ALC. CONTENT 11.5% vol. **TOTAL ACIDITY** 5,36 g/l.

ALLERGENS Contains Sulphites / suitable

for Vegans

TERROIR & ELABORATION

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

Maceration with its skins and alcoholic fermentation at low temperature with the aim of extracting and preserving to the maximum all the aromatic components.

TASTING NOTES & LITTLE TIPS

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

<u>Nose</u> High aromatic intensity highlighting the sweet notes of stone fruits (peach and nectarine), also fresh tropical fruits such as pineapple and orange, all on a delicate floral background of almond and jasmine.

<u>In the mouth</u> Gentle and fresh beginning, balanced mid-palate with slight volume and lively acidity, ending with a fruity and persistent retro-nasal effect.

FOOD PAIRING Amazing versatile white wine to be combined with different salads, fresh cheeses, rices (paella), blue fishes, white meats and also Asian cuisine, sushi and grilled vegetables.

SERVING TEMPERATURE To consumer's preference, but preferably between $6^{\circ}C$ and $8^{\circ}C$.



