SØ
blanc 2015

92% Xarel-lo, 8% Malvasia

Terroirs

Moderately deep soils except for Marges which is deep and brings its characteristic freshness and youth. The Rigolet y Boja, terroirs which add the concentration are terroirs of Miocene marl earth which allows the vine to absorb only the quantity of water necessary for adequate growth.

Elaboration

The ripe, well balanced whole grape undergoes a slight maceration and soft pressing. A slow fermentation at a low temperature followed by an ageing process of 4 or 5 months on its lees in stainless steel tanks results in a Xarel·lo with singular characteristics.

Tasting

A fruity and unctuous wine with apple, dried fruit and pineapple aromas. With volume and intense in the mouth keeping its freshness and a slight sweetness.

Gastronomy

A wine for all-times, while preparing a meal, as an appetizer, with white fish and shellfish, creams, soups, also a perfect combination with white meat and cheese.

Serving temperature: 8 Cº

Limited Production (*aprox*)**:** 10.000 bottles
depending on the harvest