

Blanc de Pacs

Grape varieties:

Parellada, Xarel.lo, Macabeo

Vineyard:

Finca El Subal, 616 m. (Parellada) Finca Parés Baltà, 254 m. (Xarel.lo) Finca Cal Miret, 315 m. (Macabeo)

Winemaking:

Fermentation at 16° C in stainless steel tanks for two weeks.

Tasting note:

Yellow lemon color with light green tints. On the nose intense aroma of pear and apple. In the mouth it is fresh and with a good acidity. Resulting in a soft wine, leaving an intense sensation of fruits and freshness on the finish.

Serving temperature: 6 – 8° C

For more information please contact us

