

D.O. Penedès



AMETLLER

BLANC FLORAL

*Homage to the
Mediterranean spirit*

Pure finesse and subtlety. We seek to preserve the character and personality of each variety: Muscat (50%) & Sauvignon Blanc (50%).

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APPELLATION OF ORIGIN

AMETLLER

BLANC FLORAL

• *Terrain & Winemaking*

Wine made with grapes of the Muscat and Sauvignon Blanc varietals, in equal parts, from our vineyards located in the highest altitudes. The Muscat is harvested in the second half of August, and the Sauvignon Blanc towards the beginning of September.

After an initial selection in the vineyard, the grapes are transported to the cellar where they are destemmed, cooled and pressed immediately. The must that results from the low-temperature pressing is allowed to decant in a tank for 24 hours, is then cleaned and transferred to another stainless-steel vat to start the alcoholic fermentation, kept at controlled temperature around 18°C/64°F, trying to preserve all the grape's personality and character. Subsequently the wine is removed for several days from the fine lees to provide greater complexity and body to the wine. Bottled on the property.

• *For the consumer*

Pure finesse and subtlety, this wine pays homage to the Mediterranean spirit. Very pleasant on the palate, it combines perfectly with seafood, vegetables and nuts. Even its sweetness can serve to soften strong or salty cheeses. Very pleasing as an appetizer, but also works for desserts due to its good aftertaste. Definitely an appropriate wine to consume in good company.

Serving Temperature: Between 50° and 54°F (10-12°C).

• *Tasting notes*

Bright straw yellow in appearance.

Aroma of good intensity, all enveloping, reminiscent of white flowers (orange blossom/jasmine).

On the palate, it has a smooth entry, good volume, is fresh and sweet at the same time. It reminds us of the initial olfactory impression, and is very persistent.

GUÍAPEÑÍN

Guía Peñín
90 POINTS

