

GEWÜRZTRAMINER D.O PENEDÈS Sea Essences

One of the classic single varieties of Sumarroca, produced for more than 25 years ago with vineyards from of the Sumarroca estate.

CHARACTERISTICS OF THE VINEYARD

Wine made from Arnan plot, planted in 1985. Chalky soil, poor in organic matter and with remains of gravel.

TASTING NOTES

Bright yellow medium intensity with greenish reflections. Delicate and pleasant aroma with floral notes of jasmine and rose combined with fruity aromas of vine ripened peach. The palate is silky and fresh, with a great intensity of floral notes. Long perfumed aftertaste.

PRODUCTION

Small maceration at 10 ° C for 4 hours to remove all the complexity of the variety. Soft pressing and static settling 24 hours. Fermentation at 14 ° C for 20 days. Racking and rest in stainless steel before bottling.

Analytical data AND ALLERGENS STATEMENT

Alcohol: 12.00% vol.

Our products contain sulphites.

Our products do not contain gluten, no dairy, no danger of cross-contamination.

