

PARELLADA NATURAL



WINE NAME: NATURAL PARELLADA
WINERY: VARIETATS D'ALÇADA, S.L.
REGION: CATALUNYA
AREA: ALTS D'ANCOSA
ALTITUDE: 600 M
WINEMAKER: JOSEP MITJANS
VINTAGE: 2019
VARIETY: PARELLATED
CROP: ORGANIC
AGE OF THE VINEYARD: +60 YEARS

SOILS: CLAYS AND LIMESTONES

VINIFICATION: FERMENTATION AT CONTROLLED TEMPERATURE IN
1,000 LITER CLAY AMPHORAS

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AGING: WITH ITS SKINS IN THE SAME AMPHORAS
FOR 6 MONTHS.

FILTERED BY DECANTATION
NO SULPHITES ADDED

ANALYTICS:

Alcohol: 10.5%

PH: 3.50

Residual sucre: <1%

TASTING NOTES:

View: Pale yellow with gray trim.

Nose: Remarkable intensity, notes of white fruit compote.

Palate: Fresh entry with hints of apple, passing through the mouth glyceride
and persistent finish.

