

DOTZEVINS ALELLA

It is a wine made from organic grapes "White Pansa" and "White Garnacha", extremely characteristics of this region. The grapes raised up in the sand, and the proximity of the Mediterranean Sea provides the essence of the Pure Mediterranean Wine. We present a young white wine, silky, elegant and very well balanced in acidity. The cellar "Bouquet d'Alella" produce especially for us this charming white wine. This elegant wine scored a great rating on the wine guide of Catalonia.

DO ALELLA

The DO Alella has a very small production, 560 hectares of vineyards located in 18 municipalities in the north of the province of Barcelona. The town of Alella is the main production center. The mild climate and low rainfall recorded therein favors the cultivation of White Pansa, the Xarel·lo or Grenache. All white grapes are produced in different forms: dry wines, semi-dry or fruity aroma with moderate alcohol. It also produced in smaller quantity, red wines from Ull de Llebre and Cava. The QDO has about 137 growers and there are only 6 producers, which sold 800,000 liters of wine.

"TERROIR"

The grapes come from coastal gravel near the village of Alella and faced to the sea, where the sun shines all day. The sand, in fact, is very permeable and allows the vine roots deeper into the soil to search for water. In addition, its characteristic white color causes the reflection of sunlight, facilitating ripening. Protected from the winds by the coastal mountains, favors a mild climate that gives the grapes of the QDO Alella a particular and genuine expression. Overall is a small QDO capable to keep the magical charming of the ancient cellars in Catalonia. It is one of the Oldest in fact.

WINE MAKING

Organic wine produced in modern form. Hand harvested in boxes of 18 kg. It has a Pre fermentative maceration. The grape is Gentle pressed with an exclusive exploitation of its juice. Alcoholic fermentation is being done at controlled temperature of 15 ° C. in stainless tanks for 3 weeks (each variety of grape separately). Wine aging for 6 months doing "batonage".

Limited production of 1,390 bottles.

BLEND

GRENACHE	50%
WHITE PANSA	45%
CHARDONNAY	5%

TASTING NOTES

Silky and elegant with a pleasant freshness and balanced acidity. Soft entry on the palate, evolving towards fruit and a long persistence. On the nose it is extremely fresh, with notes of fruits like pear, ripe melon and lychees with a touch of salt and citrus fragrance. This wine detaches Powerful yellow light and subtle reflections of green, clean and bright.

PAIRING

Ideal wine for not too cured cheeses, sausages, Catalanian sausage and egg sausage. Perfect march with foie gras dishes and seafood shell steamed fish and white meats, salads, appetizers, pasta with mild sauces.

Performance **5.000 Kg / Ha**

Alella

DESIGNATION OF ORIGIN
FARMING

2018



6 months
WITH LEES



from 9°C to 11°C
SERVING TEMPERATURE



12%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE