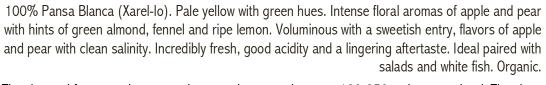
ALTA ALELLA PANSA BLANCA PB



The vineyard faces southeast, on slopes and terraces between 100-250m above sea level. The vines are grown on *Sauló* soil which is one of the most important elements that define the wines from Alta Alella: an acidic white granite-based sandy soil with low limestone content, low organic matter and good natural water drainage. The grapes are harvested by hand at optimum ripeness and in healthy conditions, making it possible to have a short maceration at a very low temperature in order to obtain a good extraction of flavors. They are lightly pressed to obtain the first pressing must, then fermented in stainless steel vats at low temperature.

Set in the middle of the Serralada de Marina Natural Park, Alta Alella is steps from the sea, and only a few miles from Barcelona. Family-run, Alta Alella have built their reputation producing a range of still and sparkling wines of great transparency. They aim for lightness, clarity and precision, with an over-riding love of, and respect for nature.

"We constantly want to improve and delve deeper into organic agriculture, to obtain the purest grapes and wines".

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Tasting Note:

ALTA ALELLA PANSA BLANCA PB

100% Pansa Blanca (Xarel-lo). Floral aromas of apple & pear with hints of green almond, fennel & ripe lemon; voluminous with a sweetish entry, flavors of apple & pear with clean salinity; incredibly fresh, good acidity & a lingering aftertaste. Organic.

Shelf Talker:

ALTA ALELLA PANSA BLANCA PB 100% Pansa Blanca (Xarel-lo). Pale yellow with green hues. Intense floral aromas of apple & pear with hints of green almond, fennel & ripe lemon. Voluminous with a sweetish entry, flavors of apple & pear with clean salinity. Incredibly fresh, good acidity & a lingering aftertaste. Ideal paired with salads & white fish. Organic.