

L' ESPATLLAT

Organoleptic features

White wine with a pale-yellow colour that leaves a tear in your glass. With its tropical scents and aniseed notes, it transmits a great harmony between the nose and the mouth.

You can find in the glass two different types of grapes, Macabeu and Xarel.lo, and it has a fine, acidic, unctuous, and persistent entry in the mouth. Perfect for pairing or drinking on its own.

Creation

The grapes are carefully selected in the vineyard and cellar. The collection is made by hand and with boxes of 12kg. A soft pressing and a small maceration in the press will bring a very interesting aromatic character. Once fermented at low temperature, we work with the lees to obtain a more persistent and voluminous mouthfeel.

El celler

Agricola Pallarades was born with the rehabilitation of the cellar "Cal Pallarades" and with the enthusiasm of a grandson who, since he was a child, wanted to continue working in the field and the cultivation of the vineyard, transforming the grapes into wine.

Josep Armengol, with a degree in Agronomy Engineering, is the one who materialized this dream in 2020, starting to make his own wines.

Temperature
Entre 8 i 10 ° C.

Grapes
Macabeu 60% & Xarel.lo 40%

ABV
12.5%

Style
Inox

Region
Catalonia

