

## PANORÀMIX MOLOTOV

### Organoleptic features

A distinctive sparkling wine. Using an ancestral method in its production, we have transformed the Tempranillo grape variety into a very special "Blanc de Noirs".

Its pale-yellow colour gives the surprise of finding a refreshing wine, citric notes, and a little explosion of very fine and integrated bubbles. A very sweet and fresh palate. A structure of black wine, with the freshness of a white wine. Panoramix Molotov is an explosion of sensations that you will love. Ideal for pairing with appetizers, green salads, and seafood.

### Creation

The grapes are carefully selected in the vineyard and cellar. The collection is made by hand and with boxes of 12kg. To elaborate this wine, we make a cold fermentation, and then, we make another fermentation with the skins for 8-10 days. A soft pressing and work with the lees are achieved, this great wine is blended and the bottled.

### 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.

Temperature  
6-8 ° C.

Grapes  
Macabeu 100%

ABV  
12%

Style  
Inox

Region  
Catalonia

