

LA PASQUALA

Organoleptic features

It is a black wine fermented in amphora. Of cherry red colour with violet tones. Its intense aroma brings us a lot of ripe black fruit and very perfumed floral tones. Very silky and fresh in mouth. A well-integrated acidity and very polished tannins. Pleasant and elegant.

Creation

After a careful selection of grapes, a gentle extraction of the skins is performed. A fermentation in clay amphorae will mark its silkiness. Subsequently, it will be aged on its lees to achieve a luscious and creamy texture.

El celler

Agrícola 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
13 i 17 ° C.

Grapes
Garrut 100%

Vol. Alc.
12%

Style
Clay amphora

Region
Catalonia

