

balma

An undeniable imprint from The Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

Region	Penedes
Production Year	2016
Grape Varieties	50% xarel·lo, 40% macabeu and 10% parellada
Age of the vines	40 years
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C. Second fermentation 45 days
Ageing	From 24 months on the lees
Bottling Date	February 2017
Annual Production	40.000 bottles

ANALYTICAL DATA

Alcohol	12.00 % vol.
Total Sulfur	50 mg /L
Total acidity	5.6 g /L exp. tartaric acid
Residual sugar	<0,8 g/L
Dosage	No addition

TASTING NOTES

View	Pale yellow, clean and bright
Smell	Clean, intense and aromatic. Reminds of mature fruit and aging. White fruits smell (pear and peach) and tropical fruits closely linked to hints of brown glaze
Taste	Dry with slightly bitter ends. Spacious, well-structured with a slight well-integrated bubble. White fruit, citrus and dairy good match. Fresh and long aftertaste

FOOD PAIRING

Recommended for snacks, appetizers, rice, fish and white meats

AWARDS



Golden Medal at Awards de l'Acadèmia Tastavins de la D.O. Penedès 2020
89 points at Guía Peñín 2021
Great Gold at Premis Girovi 2021
9.60 points at Guía de Vins de Catalunya 2022