

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



Organic farming certified by CCPAE

Region	Penedes
Production Year	2017
Grape Varieties	50% macabeu, 40% xarel·lo, 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 14-16 °C. Fermentation 45 days
Ageing	From 20 months on the lees
Tirage Date	March 2018
Annual Production	12.000 bottles

ANALYTICAL DATA

Alcohol	12,00 % vol
Total Sulfure	55 mg /L
Total acidity	5,0 g /L exp. tartaric acid
Total sugar	7 g/L
Dosage	Addition

TASTING NOTES

View	Pale yellow color, brilliant and clean.
Smell	Fresh notes, white flowers, and white fruit as pear.
Taste	Pleasant, sweet-toothed and fresh entry. Silky, with well integrated carbonic. Candied fruit that gives us generosity and length.

FOOD PAIRING

Recommended for snacks, appetizers and desserts.

AWARDS



9,59 points at La Guía de Vinos de Cataluña 2022
89 points at Peñin Guide 2021