

La Graua

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	Penedès
Vintage	2012
Grape Varieties	50% xarel·lo, 50% macabeu
Age of the vines	67 years
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C.
Ageing	From 50 months on the lees
Bottling Date	March 2013
Annual Production	10.000 bottles

ANALYTICAL DATA

Alcohol	12,70 % vol
Total Sulfur	45 mg /L
Total acidity	5.9 g /L exp. tartaric acid
Residual sugar	0,5 g/L
Dosage	No addition

TASTING NOTES

View	Yellow straw and shiny. Well integrated bubble.
Smell	Clean with peach smells in syrup accompanied by pastry with light toasted.
Taste	In the mouth again appears the candied fruit accompanied by toasted nuts. Long and persistent.

FOOD PAIRING

Recomended for baked fish, roasts of white meat, cannelloni, ...

AWARDS



9,56 points at La Guia de Vinos de Catalunya

91 points at James Suckling 2013

Silver Medal at Academia Tastavins Awards of D.O. Penedès 2018