



10.000 HORES FLORAL

The house xarel·lo. Dry and rubbing, it's the wine we like to share at any time of the day. Directly on the palate, it transports you to the most native variety of the Penedès.

70% MUSCAT DE FRONTIGNAN, 20% SAUVIGNON

BLANC I 10% MALVASIA DE SITGES.

ORGANIC

D.O PENEDEÈS

ELABORATION:

We ferment for 25 days in stainless steel tanks at a controlled temperature. We finish the process with aging on lees in the same tank for 3 to 4 months to round out the wine. Finally, we filter and bottle.

TASTING NOTE:



Visually, it has a clean and bright appearance, with a pale-yellow color and greenish reflection.



It is subtle, elegant, and very frank, with aromas of white fruit like pear, peach, apple. We also get floral aromas accompanied by a vegetal touch, which reminds us of the typical xarel·lo variety.



It has a gentle step, preceded by a fresh and clean entrance. It is expressive, silky, creamy, and fresh. It has a good balance between alcohol and acidity, with a typical xarel·lo finish.

PAIRING: It is a perfect wine for tasting in a glass at any time of the day. Pairs very well with fresh first courses such as cod fish or prawn tempura.