

# L'Avenc Planas Albareda

## Tasting note

This pure wine from Penedès has a yellow gold colour with green glints. Intense and fruity aromas followed by an elegant and smooth palate. The finish is long and fruity.

## Serving temperature

Recommended serving temperature around 8°C.

## Gastronomy

This wine goes perfectly with fish, seafood, blue and soft cheeses.

## Vinification

The winemaker has made this wine with the Xarello grape, which is grown under strict biological and ecological rules. Controlled fermentation takes place at 15-16°C. No chemical tools are used and no sugars or sulphites are added to this pure wine.

## Surrounding area

The Denomination of Origin (D.O.) Penedès is situated between Barcelona and Tarragona, in an area approximately 80km wide, bordered in the north by the Montserrat Mountains and in the south by the Sitges and Tarragona coast. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is mild in winter and hot in summer, without being extreme.



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## Wine description

<i>Zone</i>	D.O. Penedès
<i>Variety</i>	100% Xarello
<i>Alcohol</i>	12%

## Logistic Information

<i>Bottle</i>	0,75 cl
<i>Case</i>	6 pcs.
<i>Case size</i>	228 x 152 x 302 mm
<i>Weight</i>	7,5 kg
<i>Per pallet</i>	125 cases

## Sustainability:

Vinotage is committed to taking sustainable measures during our production process: Reduction of carbon footprint, managing glass container recycling, use of recycled material for packaging and corks, water management and use of green energy.

