

gerida
viticultors



POAL



Varietal

Chardonnay and Macabeo.

ABV

13% alc.

State

Blanafort and Poblet.

Elaboration

The grapes are hand harvested with under pressure crushing and low temperature fermentation. Throughout the fermentation, around 25% of the coupage is stored in oak barrels, where is going to stay for 6 months. The rest of the coupage is going to stay in the vat with their lees. After 6 months of ageing, we put them together in one same barrel.

Tasting note

Light gold coloured owing to its time in the barrel. It has intensive flavour of mature tropical fruits. On the palate it is rounded and lingering owing to the ageing in the lees both in barrel and vat.

Pairing

Ideal for serving with fish, seafood and rice.



Conca de Barberà
DENOMINACIÓ D'ORIGEN

Caràcter únic

Gerida Viticultors

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