



CHARDONNAY  
XAREL·LO  
MUSCAT

## TERRA TERRAE 2017

| ECOLOGICAL VITICULTURE |

This wine has been prepared and certified under the regulations and requirements of organic farming in both our vineyard and our cellar, and is the result of our commitment to the land, sustainability and respect for nature and the environment.

### GRAPE VARIETIES

Chardonnay, Xarel·lo and Muscat from our Penedès DO organically farmed vines.

### PREPARATION

Once the best grapes of each variety have been selected on our estates, we allow them to ripen to their optimal point of quality before harvesting them: Chardonnay early August and Xarel·lo and Muscat at the end of that same month. Once in the cellar, all the grapes are threshed, and the Chardonnay grapes are macerated slightly in their skins at a low temperature. The free-run juice obtained from each variety ferments separately at a temperature of 15 °C. After fermentation, the blending and traditional cold stabilisation processes take place.

At the start of the year, this organically farmed wine is bottled and reaches your hands, the varieties complementing and enhancing each other to give Terra Terrae its unique character.

### TASTING NOTES

Pale yellow in colour with golden hues. Intense aromas reminiscent of rosemary, honey, pine kernels and almond blossom. Warm and oily on the palate, with a long, persistent finish and hints reminiscent of stone fruits such as peaches and apricots.

Balanced, rounded and very persistent aftertaste.

### FOOD PAIRING

The great personality of this wine makes it an ideal accompaniment for national and international cuisine, such as fish, rice dishes, seafood, mild cheeses, sushi, foie gras and smoked products.

Alcohol content: 11,5%

Best served at 6 – 8 °C

