



# Albenc Blanco 2023



**Type of wine:** Still white wine

**Strength:** 13%

**Grape varieties:** Malvasía, Parellada, Chardonnay, Sauvignon Blanc, Viognier

**Appellation:** Illes Balears

**Age of vines:** 10 years

**Harvesting:** 2023

**Fermentation:** In tainless steel vats.

**Process:** Separate vinification of each of the varieties that make up this blend. Each variety is obtained from the free-run juice by light pressing. Fermentation in stainless steel tanks at low temperature where the wines remain some months in contact with the lees. Finally, the wine is blended and bottled.

**Tasting notes:** Lemon yellow color, green reflections, bright, clean, clean, frank aromas quite intense, white flowers like jasmine, citrus like lemon peel and notes of white fruits such as pear, peach or lychee. It has spicy touches such as fennel, white pepper and brioche. The palate is fresh, dry and full-bodied. It has a long finish, with a slight bitterness and sweet sensations.

**Presentation:** 75 cl bottle.

**Serving temperature:** 10 - 12 degrees Celsius

**Food Pairings:** Appetizers, all kinds of baked fish, or in stew. Lobster stew.