

ALBENC 2019



torralbenc



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

Alcohol: 13% vol.

This a 5 varieties coupage and the elaboration of the five takes place separately. After the fermentation, the wine is in contact with lees for several months in inox tanks. Then, the varieties are mixed right before bottling.

Colour: Bright, medium yellow colour with light green hues.

Nose: It offers fruit, floral and, spices aromas, such as lemon zest, pear, peach, lychee, jasmine, fennel, white pepper and brioche.

Mouth: Fresh and dry, medium body, slightly bitter and sweet final with long persistence.