


# San Valentín



## PARELLADA

**Vintage:** 2019

 **DO:** Catalunya

 **Grape varieties:** Mainly Parelada and white Garnatxa

**Date grapes picked:**

Parelada: From the 23rd of September

Garnacha blanca: From the 2nd of September

 **Winemaking:**

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 15 days

**Fermentation temperature:** 16-17°C

**Bottling month:** From November 2019

 **Technical data:**

**Alcohol level:** 11% vol.

**pH:** 3.22

**Total acidity:** 4.3 g/L (tartaric a.)

**Residual sugar:** 13.7 g/L (Glucose and fructose from the natural sugars in the must) - Internal data -

**Allergy advice:** Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**

2 years

 **Available formats:**

75 cl, 37.5 cl and 18.75 cl

 **Tasting notes:**

Pale yellow. Delightfully floral (wild broom) and fruity (banana, cherimoya). Smooth and light on the palate, with a luscious, jammy finish reminiscent of quince.

 **Serving suggestions:**

Delicious in combination with delicately flavored shellfish, clams, spider crab, and fish in mild sauces. An excellent aperitif. Serve at 8–10°C.

 **Story:**

Family, friends, and leisurely vineyard walks. The inspiration for this floral, fruity Parelada.

 **Weather conditions:**

A generally dry year with mostly mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring, and a very dry summer with moderate temperatures except for a few heat spikes during the month of July. These conditions brought about a noticeable drop in early-ripening varieties, whereas late-ripening ones were less affected. Good fruit maturation and perfectly healthy grapes have resulted in very aromatic and balanced white wines, albeit with a 10% decrease in quantity.