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# SOTA ELS ÀNGELS

WHITE 2018

## TASTING NOTES

Pale, straw yellow colour. Intense and complex nose with floral aromas combined with light touches of fennel and citrus. Nuances of new wood without masking the personality of its fruit or landscape. Voluminous on the palate, medium weight, but very persistent due to its optimal acidity. It is a wine that thrills, inspires landscape, subtlety and strength. With an excellent life in the bottle.

## ELABORATION

Early morning harvest by hand, when the grape are at optimum maturity, in small boxes of 10 kg. The grapes are destemmed and passed to stainless steel tanks for maceration at 6 ° C. where the flower must is extracted and fermentation begins to 14°. At mid fermentation the must is moved to French oak barrels of 500 to 600 litres to complete fermentation. Aged one year in the same barrels on its lees. Gentle filtration before bottling.

PICAPOLL 50% / CHARDONNAY 50%  
ABV 13.5% / ACIDITY 7 G/L ATS / 1,5 free SO<sub>2</sub> (g/Hl)  
4400 bottles

SOTA ELS ÀNGELS  
★