

BRISAT PARELLADA

VINYA MARTRA

Product: Skin-Contact White Wine
Denomination of Origin: D.O. Penedès
Grape variety: 100% Parellada
Vintage: 2022
Certificates: Organic wine
Production: 2300 bottles



Vineyards: Organic Parellada from old vines planted in bush style.
Soil: Calcareous soil at 230 m

Analysis:

10.5 % vol.

<0.5 g/L residual sugar

5.35 g/L total acidity



Winemaking

Grapes are harvested by hand in 15 kg boxes at the beginning of September. The grapes are carefully selected, destemmed and gently crushed. Alcoholic fermentation in contact with the skins takes place in stainless steel tank. It has a skin contact maceration for one month and a half and the hat is delicately wetting during fermentation for optimal extraction. After pressing, the wine is aged for 6 months in a new 1200L French oak foudre. This aging period contributes to the complexity and structure of the wine, incorporating subtle nuances of wood that complement and enrich its aromatic and flavor profile. The result is a wine that reflects artisanal dedication from the vineyard to barrel aging.

Tasting notes

It has a golden-yellow color. On the nose, there are aromas of citrus fruits such as grapefruit, along with notes of green tea and mint that contribute complexity and additional freshness. Subtle hints of vanilla, a result of its oak aging, add a unique aromatic dimension. On the palate, its agility stands out, driven by excellent acidity. Overall, it offers a sensory experience that invites appreciation for the harmony between fresh fruit, subtle wood, and the vivacity that defines this wine.

Food pairing

It is a particularly versatile wine that pairs well with salads, grilled seafood and fish, pasta, and curry chicken. Serving temperature, 8-10°C.