

# L'Apical Coll de la Sitja



## WHITE WINE 2017



**DO:** Penedes

**Varieties:** Over 35 years old Macabeu, Llorenç del Penedès, Tarragona. Ecological agriculture not certified.

**Alcohol content:** 12% vol.

**Harvest:** Manual

**Vinification:** Fermentation of the flower must that comes from the Macabeu variety, which we find in a perfect State of Health and degree of ripeness. Constant temperature control at 13-16°C, in order to be able to respect the varietals properties of Macabeu in perfect condition.

**Aging:** Fermented and matured over their lees for 4 months, in French oak barrels with periodic stirring.

**Bottling:** March de 2018.

**Production:** Limited production of 3098 bottles.

**Tasting notes:** Straw yellow white wine with gold reflections, clean and bright, agile in the glass. Good aromatic intensity, marked by the balance of the aromatic variety from the ripeness of the fruit ( peach, apricot, golden apple...)and fine oak bouquet, where we can notice the shy notes of nuts ( raisin nuts, almonds..) and elegant smoke foods.An attractive aromatic range, over a floral shy background, with a mineral and anise flavor.

In palate, we enjoy a sweet entry, with a tasty and fruity evolution, under a strict gaze of the oak. Good structure and fleshiness due to the lees work, boasting at the same time the fresh acidity and softness. Long aftertaste, marked by a fine bitterness and a pleasant creaminess, with a dry finish.

**Service temperature:** we suggest you try it at a temperature between 10 and 12°C; at this temperature, it allows appreciation of all the aromatic characteristics arising from the aging and from the variety.

**Pairing:** L'apical Coll de la Sitja 2017 is the perfect partner for baked fish, cod, steamed shell fish, rice dishes, pasta, white meat, smoked food and strong cheeses.The freshness, creaminess, softness of this wine it makes it ideal for drinks and toasts.

**Final impression of the makers:** a great reflection of the attitude and passion of two young producers towards a variety, the Macabeu; a territory, the Penedès; a climate, the Mediterranean.A magnificent balance between the fruit and the oak, proving the great lees work and the oak aging.L'apical Coll de la Stija 2017, A youthful wine but with a mature personality. Our best result is your satisfaction.