

## PARELLADA NATURAL BRISADA



### PRODUCT FILE

- **Bottling Cellar:** Masia Can Mayol (Loxarel)
  - **DO:** without DO – Made in the Penedès area
  - **Altitude of the vineyards:** 500 mts over the sea level
  - **Variety:** Parellada
  - **Fermentation:** With skin contact in amphora. Aged in clay amphora.
  - **Kind of wine:** Natural (without sulfites) and Orange wine (locally called “Brisat”). Biodinamic farming white wine. Fermented and aged in clay amphora.
  - **Alcohol:** 10,5%
- **Taste:** Pale yellow with gray trim. Remarkable intensity of aromas, notes of white fruit compote. On the palate it has a fresh entry with hints of apple, passing through the mouth glyceride and persistent finish.  
 Very good pairing poultry and egg-based dishes. Also oven-cooked fish and vegetables.

### LOGÍSTICS

- **Cases of 6 bottles**