



Name:	CLAUDIA DE VALLFORMOSA
Year:	2007
Wine type:	White
Varieties:	70% Parellada 30% Muscat
D.O.:	Penedès
Vineyard location:	At our "La Sala" and "Can Baltà" vineyards in Alt Penedès.

PRODUCTION

Harvest: Manual.

Muscat: End of August. Parellada: End of September.

Fermentation: Prior maceration with the skins (10 hours) at 10°C–12°C. Fermentation in stainless steel tanks at a controlled temperature of 14°C–16°C.

Bottling: December 2007

Optimum consumption period: During 2008 and beginning of 2009.

Bottle: White Bordelesa seduction, 750 ml.

TECHNICAL DETAILS

Alcohol content:	11.00 % Vol.
Residual sugar:	12.00 g/l
Total acidity (H ₂ SO ₄):	3.85 g/l
pH:	2,97

SAMPLING

Appearance: Pale yellow with greenish glints.

Nose: Very intense, fruity aroma, with citrus (grapefruit) and exotic (lychee and passion fruit) essences, combined with floral notes of orange blossom, linalool and vine flower.

Palate: Smooth, fresh palate. Balanced with an elegant, persistent finish. The best combination of Parellada and Muscat for a Mediterranean wine.

SERVING

Recommended for fish and seafood, cocktails, avocado with shrimps, salmon, melon with ham, poultry, pâtés and foie gras.

Serve between 5°C and 6°C.

MEDALS AND PRIZES

Silver Medal. International Concours Mondial de Bruxelles 2008.

Silver Medal. Girovi 2008. Spain

Bronze Medal. Los Angeles Wine & Spirit Competition 2007.

Gold Medal. Challenge International du Vin 2007. France

Silver Medal. International Mondial de Bruxelles 2007.

Silver Medal. Zarcillo Award 2007. Spain

Silver Medal. Girovi 2007. Spain

Bronze Medal. International Wine Masters Challenge 2007. Portugal

Silver Medal. Estonian Wine Challenge 2006. Estonia

Silver Medal. Mundus Vini 2006. Germany