



<b>Name:</b>	MARINA DE VALLFORMOSA BLANCO
<b>Year:</b>	2007
<b>Wine type:</b>	Semi-sparkling White
<b>Varieties:</b>	55% Xarel-lo 45% Parellada
<b>D.O.:</b>	Penedès
<b>Vineyard location:</b>	Alt and Central Penedès

### PRODUCTION

**Harvest:** Manual and mechanical.

Xarel-lo: 2<sup>nd</sup> week of September. Parellada: At the beginning of October.

**Fermentation:** Second natural fermentation in isobaric stainless steel tanks at a controlled temperature of 16°C–18°C.

**Bottling:** April 2008 and during 2008

**Optimum consumption period:** Short-term, maximum 1 year.

**Bottle:** Low-matt Rhine, 750 ml.

### TECHNICAL DETAILS

Alcohol content:	11.0 % Vol.
Residual sugar:	8.0 g/l
Total acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.90 g/l
pH:	2.98

### SAMPLING

**Appearance:** Lemon heart straw-white. Its fine bubbles and light crown make it fresh and attractive.

**Nose:** Its aroma is fruity and fresh, recalling the flower of the vine.

**Palate:** On the mouth, slightly acid sensations from the grape varieties. Its bubbles are lively and intense, with good structure. A harmonic wine with great vivacity.

### SERVING

Ideal for all types of seafood, either fresh or grilled. It is also a very good accompaniment for all types of rice dish and soups (Bouillabaisse).

Serve between 5°C and 6°C.

### MEDALS AND PRIZES

Gold Medal. Vinoselección 1991. Spain

Gold Medal. Expo Córdoba 1995. Spain