

Raventós Rosell · Annolia 2023 · Organic

D.O. Penedès



Varieties: Chardonnay

Alcoholic strength: 12,0 %vol. Total tartaric acidity: 5,2 g/L Fermentation temp. : 15-17°C Temp. to serve: 6-8°C

Vineyard features:

The Heretat Vall-Ventós property has **52 hectares** located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

Elaboration: Wine made from organic Chardonnay. The grapes are harvested by hand, processed quickly and meticulously in the cellar, followed by a gentle pressing and a cold static destemming for 24 hours. Fermentation in stainless steel tanks at a temperature of 14-16°C to obtain a wine with a more floral profile. Once the fermentation is finished, it is aged with the lees in the tank for 2 months to achieve a wide and round taste.

Tasting notes:

Yellow in color with golden touches, Annolia has clean floral and honeyed aromas. It is a fresh and balanced wine, with a pleasant acidity and a long aftertaste, in which the floral aroma is found again in the retronasal zone. The ideal consumption temperature is 8°C.









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Logistic data: Bottle:

Height: 296 mm. Diameter: 88 mm. Empty bot. weight: 510 g. Full bot. weight: 1250 g. Bottle capacity: 750 ml. Cork type: Microgranulated. EAN Code: 8425070002167

Box:

Height: 308 mm. Length: 269 mm. Width: 201 mm. Bot. per box: 6 bottles. Full box weight: 7,8 kg. EAN Code: 68425070002169

Europallet:

Height: 1685 mm. Boxes per storey: 16 Storeys: 5 Boxes per pallet: 80 Total approx. weight: 644 kg.