



NO DO (ALELLA AREA) · AGED WHITE

D-Pan[Ç]a 2018

Wine among friends, Cabrils wine

TECHNICAL SHEET

Grape	Pansa Blanca 100%, from century-old vines
Soil	Sauló (decomposed granite)
Alcohol	12.5% ABV
Viticulture	Hand-harvested with grape selection
Winemaking	Fermented in 4th-fill French oak barrels and aged on fine lees with occasional bâtonnage. Six years in bottle before release

TASTING NOTE

Eye Bright golden yellow, with honeyed hints.

Nose Complex and elegant: ripe white fruit, candied citrus peel, fennel, toasted almond and brioche, with sweet spices and delicate smoke.

Palate Broad and silky, with still-lively acidity and saline minerality. Long finish of nuts, aromatic herbs and wet stone.

FOOD PAIRING

Baked fish, shellfish, seafood rice, poultry and soft or semi-cured cheeses. Serve at 10–12 °C.