

Si de Lacrima Baccus White



Technical Details

- > **Appellation:** D.O. Penedès
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Xarel•lo, Chardonnay, Sauvignon Blanc
- > **Serving temperature:** 44 - 57° F

Winemaking

- > **Fermentation:** Each variety is picked and fermented separately. The grapes are pressed pneumatically, subsequent selection of the must, and alcoholic fermentation. Racking after the alcoholic fermentation, blending of varietal wines, clarification, tartaric stabilization and micro filtering prior to bottling.

Tasting Notes

- > **Appearance:** Pale yellow with green hints.
- > **Nose:** Intensely fruity, with notes of ripe apples, white flowers and a tropical finish, very long and elegant.
- > **Palate:** On the palate it is equally fruity, well structured, soft, fresh and round.

Pairing

- > This is a wine ideal for an aperitif or to accompany light dishes of fish and shellfish, pasta and rice, white meats, salmon and even cured cheeses.