PALMA BLANCA

SPECIAL GOLD EDITION



Type of wine: Sweet Muscatel.

Number of bottles: 2,000 approximately.

Variety of the grape: Muscat of Alexandria.

Alcohol: 15ºC. Volume

Capacity: 50 cl.

Elaboration process: Grapes are hand-harvested at the end of September when they are at the point of appropriate ripening. Fermentation at a controlled temperature in tanks of 1000 litres with continuous overpumping to reach the maximum extraction of aromas and flavors. Unique double filtering through soils of vegetable carbon. Flakes of 24-carat gold are incorporated to this edition of bottles, symbolizing happiness and prosperity to be shared in the most special celebrations.

Tasting notes: Almost transparent pale yellow color. Characteristic notes of muscatel on the nose, with hints of honey and citric flavors such as lemon, some notes of apple and good alcohol integration. On the palate it is really pleasant. The first impression is that of the muscatel grape, with its sweetness but not sickly sweet at all. Its aftertaste leaves some really elegant freshness; hints of honey, lemon and floral notes come once again inviting to enjoy drinking.

Recommended serving temperature: 7-9 ºC.

Wine-pairing: Recommended for accompanying the best pastry desserts.

Awards:

International award, “Zarcillo de Plata 2009”.
Silver medal, “Arribes 2009” International contest.
Gold medal in 2010 in the contest for best Spanish wines in Asia held in Hong Kong and organized by the International Association of Sommelliers.
Silver medal, international “Wine Challenge Catavinum 2012”.

Mentions:

Peñín guide since 2009.
"Almanaque gastronómico" of the Valencian Community 2008 and 2009.
“Sibaritas” magazine number 77 of April 2009.
“Intervinos” guide 2009.

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