



appellation of origin TERRA ALTA	varieties 100% PARELLADA
TYPE YOUNG WHITE WINE	AGING -

PRIMÍCIA PARELLADA

ELABORATION

Parellada wine, a minority variety very well adapted in Terra Alta, wines are aromatic, delicate, fresh and with a moderate alcohol content.

The grapes are selected, in the winery they are destemmed, crushed and later undergo a film maceration in stainless steel tanks where alcoholic fermentation takes place at a controlled temperature. The wine is kept in contact with the fine lees until bottling.

TASTING NOTES

COLOR Pale yellow with greenish hues.

AROMA Intense, fresh and varietal. Notes of passion fruit, mango and other tropical fruits. A hint of citrus.

TASTE The palate is fresh, tasty with good acidity, balanced and structured. Remember tropical fruits and citrus. Long and intense aftertaste.

PAIRING

Ideal wine for rice dishes, risottos and white fish.

graduation
12,5% VOL

service temperature
FROM 8 TO 10 °C

bottles per box
6

boxes by pallet
EUROPALET ▶ 64 BOXES
384 BOTTLES

CELLER
BATEA
est. 1961

Primícia

PARELLADA

PARELLADA
DO TERRA ALTA

"Jo Ponç de Rigalt, mestre del Temple d'una part de Batea, una parellada de terra amb el patró de cafès i mig de blat i d'ordi, per la festa de Sant Joan el delme i la primícia." Carta de poblament i delme de Batea. 29 de novembre de 1293.

Notes