

# Odisea

Chardonnay - Parellada



## DATA SHEET

### COMPOSITION

Chardonnay 65% y Parellada 35%

### PRODUCTION

The Chardonnay variety is harvested at its optimum moment of ripeness. Following a very light maceration in the press, it is fermented in stainless steel vats at low temperatures in the same way as the Parellada variety. Once the blending has taken place, the wine is drawn and the second fermentation is in the bottle. Following a minimum ageing of two years, it is ready to be savoured.

### APPEARANCE

Brilliant pale yellow with green-yellow reflections, small bubbles rising slowly in lines to form the characteristic crown.

### NOSE

Pleasant, refined and persistent with notes of blending and ageing.

### PALATE

Pleasant on the palate, soft and creamy with a dry, fresh character, rounded with an elegant, balanced finish.

### FINISH

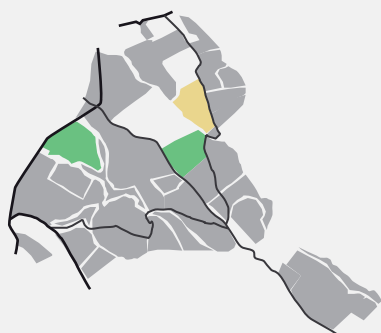
Broad and harmoniously balanced with a frank and persistent finish.

### PAIRING

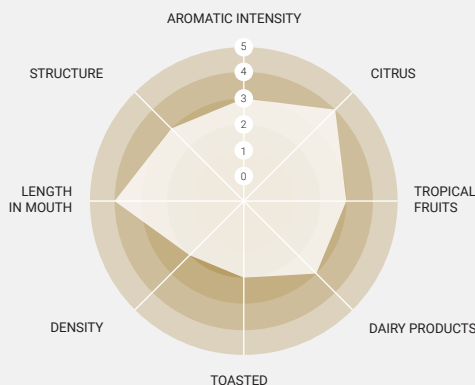
Best served between 4 and 10°C, as an aperitif or with all kinds of food, it has sufficient body to accompany rich dishes and sauces.

## TASTING

## GEOGRAPHIC SITUATION



■ Parellada  
■ Chardonnay



## DATA SHEET

ALCOHOL	12.5% vol.
SUGAR	4.5 g/l
ATT (ACIDITY)	6.3 g/l
PH	3
SO <sub>2</sub> TOTAL	97 ppm

CAVAS PREMIUM



Odisea



Perles Roses



Perles Blancues



Perles d'Or