

GALACTICA

Varietal: 100% Pansa Blanca

Origin: D.O. Alella

Alcohol: 13%

Residual Sugar: 6.6 g/l

Tasting Notes: **Tasting Notes:** This rich and enticing Pansa Blanca is made from the finest grapes of D.O. Alella. A pale yellow color with intense fresh, fruity aromas in character of the grape variety. Full bodied on the palate with a persistent finish. Regarded for its lemon-like acidity with passion-fruit and peach flavors. Structured and powerful due to the wine making techniques. Perfect for any occasion.

Winery Background: Don Juan Peláez Fabra, the present Marqués de Alella, grew up among the vineyards of his great-grandfather, the original Marqués. The title “Marqués de Alella” first appeared on the labels of one of their white wines at the end of the 19th century. In the early 1980’s, Juan Peláez teamed with a foresighted local businessman named Ismael Manaut to implement a plan to bring the Alella region back to the reputation it enjoyed in the 1950’s as one of the top wine producing regions on the Iberian Peninsula. Not only was this new partnership the first to bring revolutionary technology to a denomination of origin that had been declining for many years, but the winery also helped to save the denominación and the fertile vineyards from the consistent urban sprawl of nearby Barcelona. D.O. Alella is no more than 400 hectares in total, making it one of the smallest classified wine regions in Europe. There are only two other wineries in the D.O. and both produce wines for the bulk market. In the early 2000’s, it was purchased by current owner, Ramon Raventos.

The Vineyards: Tiana, where the original company cellars are located and where the company still makes its Parxet Cavas, overlooks the Mediterranean Sea. Warm winds that come north from Africa provide a remarkably consistent climate for the vineyards. Santa Maria de Martorellas, where the Raventós de Alella winery is located, sits on the other side of the wooded hills that separate Tiana and Barcelona from the Mediterranean Sea. Influenced by the cooler weather that blows in off the Pyrenees, the vineyards here yield grapes with higher acidity. The composition of the soil is predominantly limestone mixed with large pebbles, allowing for the drainage of excess rainfall. The company has dedicated itself to preserving the classic varietals of the region: the indigenous Pansa Blanca (Xarel-lo), which is the principal grape of the Raventós de Alella still wines, and Macabeo and Parellada both of which are used to produce the Parxet Cavas. The winery, after much experimentation with soil interactions has introduced the Chardonnay, Pinot Noir and Chenin Blanc varietals.

Vinification: Raventós de Alella (formerly known as Marqués de Alella) is made from perfectly ripened grapes that are gently pressed followed by cold stainless steel fermentation and an early bottling to ensure bright, fresh flavors of the vintage.

