

Lacrima Baccus Mar & Cel



Technical Details

- > **Appellation:** D.O. Penedès
- > **Alcohol:** 12% vol
- > **Residual sugar:** 0.5 g/L
- > **Varieties:** Xarel•lo, Chardonnay, Sauvignon Blanc
- > **Serving temperature:** 38 - 50° F
- > **Certified Organic**

Winemaking

- > **Fermentation:** Each variety is harvested and fermented separately. The grapes are destemmed, cooled, pressed, and fermented in stainless tanks. After the alcoholic fermentation, we blend the wines of the different varieties to find the perfect combination, clarification and tartaric stabilization before bottling.

Tasting Notes

- > **Appearance:** Clean and brilliant, pale yellow with green hues.
- > **Nose:** Intensely fruity, with notes of white flowers and a nice touch of citrus, very long and elegant.
- > **Palate:** Silky and intense on the palate with a vivid acidity of fruits and a spicy fennel; well structured, soft and refreshing.

Pairing

- > This wine is a perfect complement for tofu and salads. Japanese and Thai cuisine.