

La Sínia

03591
Crianza 2021



Fermentation and aging in acacia barrels

CRianza WHITE WINE

DO Penedès

100 % xarel·lo

Ageing in barrel and refinement in the bottle

75 cl

RECOVERING OUR ESSENCE

The sínia (water wheel in catalan) turns like the wheel of time. Endlessly marking its natural rhythm. Winter, spring, summer, and autumn. An ancient rhythm connecting us with the wisdom of the Earth and its cycles. A journey to the land of our ancestors; the never-ending source of answers and solutions. Nature is calling us. It's time to recover our essence.



Light | Fruity | **Mature**

Body: ●●○○○

Sweetness: ●○○○○

Tannins: ●●○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 12 % vol.

Energy value: 84 kcal/100 ml

Serving: 8 - 10 °C

Consume: before 2027

Pairing: farmyard rooster with blue and red Vilanova shrimp

Lemon-yellow in colour with golden reflections. Aromas of white fruit (**apple**), stone fruit (**vine peach**), and tropical fruit (lychee) atop a fragrant citrus (**lemon**) and floral (**orange blossom** and almond tree) background. Soft balsamic (liquorice root), spice (white pepper) and ageing (**vanilla**) recollections. On the palate, it is fresh, energetic and complex, with a slightly bitter finish. It will gain complexity in years to come.

Similar wines from our winery:
La Soledad.



Bronze medal
Tastavins 2023

