



CELLER BELLASERRA

BENPLANTAT BLANC



Vintage	2018
Annual production	16.000 bottles
Variety	Garnatxa Blanca and Muscat
Winemaking method	Fermented in stainless steel deposits for each variety.
Aging	Aging with lees for 3 months and weekly pumped over to have more volume and silky sensation.
Tasting notes	<p>Straw yellow color with green reflections.</p> <p>In nose there is a great complexity combining aromas of white fruits like pear and tropical aromas like pineapple. Fresh wine with citric notes which is soft and greedy. In mouth, it is nice and creamy with a good volume.</p> <p>In the aftertaste, you will find fresh and fruity aromas turning it into a gourmet and complex wine.</p> <p>It should be served between 6°C – 8°C</p>

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