

Porrón Molón



NOCHES DE VERANO

White Wine

VINTAGE: 2015

VARIETALS: Blend of Parellada, Muscat, Macabeo.

VINEYARD LOCATION: Penedés.

PRODUCTION

HARVEST: Manual. Parellada: Middle of October. Muscat: End of August. Macabeo: First week of September.

VINIFICATION: Prior maceration with skins (5hours) at 10°C. Fermentation in stainless steel tanks at a controlled temperature of 14°C.

BOTTLING: December 2015 and throughout 2016.

TASTING NOTES

APPEARANCE: Pale yellow in colour, with greenish reflections.

NOSE: Floral aromas mixed with hints of exotic fruit such as lychee and citrus/acidic like orange peel. The blend of Muscat with the finesse of Parellada offer a range of high-intensity flashing white fruit.

PALATE: Soft and juicy, and fresh. A balanced set of aromas with an elegant, lingering finish.

SERVING SUGGESTIONS

Ideal for drinking from the Porrón Molón with fish and seafood cocktails, avocado with prawns, salmon, melon with cured ham, poultry, pates and foie gras. Serve at 5°-6°C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 11,5 % Vol.

RESIDUAL SUGAR: 10,8 g/l

TOTAL ACIDITY (H₂SO₄): 3.60 g/l

PH: 3.40

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BOTTLE

EAN CODE	8437005744387
MODEL	BORD. 75 VINTAGE 325
HEIGHT	325 ± 1.8 mm.
DIAM. WIDTH	73,8 ± 1.5 mm.
APPROX. WEIGHT	515 gr.
APPROX. FULL BOTTLE WEIGHT	1265 gr.
CORK TYPE	1+1 METHODO
	Diameter (±0,3 mm)
	Height (±0,4 mm)



C/6BOTTLE

EAN CODE	8437005744417
LENGTH	244 mm.
HEIGHT	340 mm.
WIDTH	166 mm.



PALLETISING

APPROX. CASE WEIGHT	7,59 kg.
CASES PER LAYER	21
LAYER PER EUROPALET	4
CASES PER EUROPALET	84

EUROPALET (800 X 1200 MM)

HEIGHT	1500 mm.
APPROX. TOTAL WEIGHT	637,56 kg.
APPROX. EUROPALET WEIGHT	24 kg.

