

# DURONA

D.O. Penedès

montrubí

**Type of wine:** White

**Variety:** 100% Parellada

**Vine age:** 1975

**Alcohol content:** 11.0% vol.

**Winemaking:** Short maceration in contact with the skins and fermentation in stainless steel. Once the fermentation is almost finished, the wine is transferred to custom locally-made clay amphora with no temperature control. The wine continues to age in the amphoras on its fine lees during 4 - 6 months. This allows the wine its aging as oxygen interacts with the wine through the porous clay material.

**Soil:** Calcareous clay

**Ideal serving temperature:** 12°C-13°C (53.6°F-55.4°F)

Elegant and subtle nose with notes of heather and orchard blossoms. A silky palate with tremendous length and a rounded mineral element. A wine with a unique personality showcasing a grape seldom seen in mono-varietal form.

## Awards:

2016 Vintage: 9,34 Guia de vins de Catalunya

2015 Vintage: 9,57 Guia de vins de Catalunya; 90 Guía Peñin

2014 Vintage: 9,30 Guia de vins de Catalunya

