



Joaquim Battle "Foranell" Picapoll Alella 2013

Picapoll is perhaps more famously known as Clairette, which grows in the Southern Rhone Valley. Foranell's Catalunyan rendition of Picapoll is salty, brisk and reminiscent of the sea.

VARIETIES: 100% Picapoll

VINEYARDS: Steep hillsides located 308 metres above sea level. Vineyards face the ocean, with high degree of maritime influence.

VINEYARD SOILS: White, Granite based sand topsoil (Sauló) with limestone subsoil

FARMING: Organic

WINEMAKING: Hand harvested. Pre-fermentation skin contact of 8 to 10 hours. Fermentation in stainless steel at controlled-cooler temperature. Via native yeasts. No malolactic fermentation.

AGING: Stainless Steel. 12 months aging on fine lees.

