

Therasia 2018

Intense, multi-faceted
and elegant

WHITE WINE DO PENEDE'S ORGANIC FARMING

Therasia is an intense, multi-faceted and elegant oak-aged white wine made in its first vintage (2018) with a balanced blend of Xarel·lo, Chardonnay and Viognier. Carefully crafted and aged in new French oak and acacia barrels as well as in clay and ceramic amphoras, it is given time on the lees in order to achieve the true essence of these fine varietals.

Wood ageing gives it a fuller mouth flavour, structure and aromatic complexity. Time on the lees protects against oxidation and gives the wine a sumptuous, viscous quality. Ceramic helps to preserve the freshness of the wine, softening the effect of the wood.

It has aromas of fleshy stone fruits (peach and apricot), as well as notes of syrup and honey, all enhanced by discreet floral undertones, including a hint of lavender. On the palate, its incredibly generous texture is accompanied by considerable freshness and persistence, in which all its aromatic complexity re-emerges.

 **VARIETIES**
Xarel·lo, Chardonnay and Viognier


 **TYPE OF SOIL**
Limestone and clay loam

 **ROOTSTOCK**
110 Richter

 **VINE TRAINING SYSTEM**
Cordón Royat

 **PLANTING DENSITY**
3,500 feet per Ha.


 **MANUAL HARVEST**

 **AGEING**
New oak and acacia
barrels and clay amphoras

 **ALCOHOLIC STRENGTH**
12.5%

 **ACIDITY**
4.3

 **PH**
3.45

 **SERVING TEMPERATURE**
10°C