

JOAN SARDÀ

ANCORAT

100% SUMOLL NEGRE BLANC DE NOIRS



A wine whose name, despite being an element related to the marine and naval world, refers to the roots, to the act of clinging to the earth.

With an extreme length, this wine is mainly characterized by its freshness. Using its acidity as the backbone, it is light, well shaped and lateral, with fresh sensations typical of the Penedès white wines' personality. The citric and aromatic herbs such as fennel, anis flavour and mint stand out.

Grapes coming from a vineyard of between 60 and 70 years of age, picked up by hand in 20 kg boxes, pressed in a smooth way and slowly debourbaged.

40% of the wine is aged in stoneware barrels for 4 months- natural cooking material, which, owing to its little porosity, is most suitable for white wines-, another 30% of the wine is aged for 4 months in oak and chestnut barrels- in the same proportion for both types of Wood-. The other 30% of the wine remains in stainless steel tanks.



Wine-pairing: It is a very versatile wine. Perfect from the beginning of the meal to whet your appetite, it also pairs in an excellent way with dishes containing fat, such as Ibérico cured meats, rice dishes or pork meat with sauce. It is also ideal for more traditional pairings such as shellfish.

CELLER I CAVES

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