



Avinyó, Penedès

Avinyó D.O. Penedès

Vi D'Agulla 2010

“From the must of the flower and with the rigor of a work well crafted” is the Nadal family’s motto for their Avinyó wines. While this Catalan saying may only grace bottles of Avinyó’s Cavas, the philosophy it expresses of crafting great wine through hard work and the delicate handling of the finest natural juice is applied to all of their wines, including the fresh, young Vi D’Agulla. This “prickly wine” is made from free-run juice that has undergone secondary fermentation in the tank to give it the signature spritz that makes it so much fun to drink. This slight effervescence, combined with the crisp, fresh flavor and low alcohol content makes Vi D’Agulla the ideal wine for summer gatherings. Drink it just like the Nadal family does at home, at a picnic, or at a cookout with friends on a warm, sunny day (and preferably from a porron).

Wine: Avinyó, Vi D’Agulla 2010
Grapes: 100% Petit Gran Muscat
Vine age: 5 to 50 years
Soil: Slate and clay
Farming: Non-certified organic
Vinification: Fermented in stainless steel
with secondary fermentation in tank.

