

THERASIA

Intense, Polihedric and Elegant

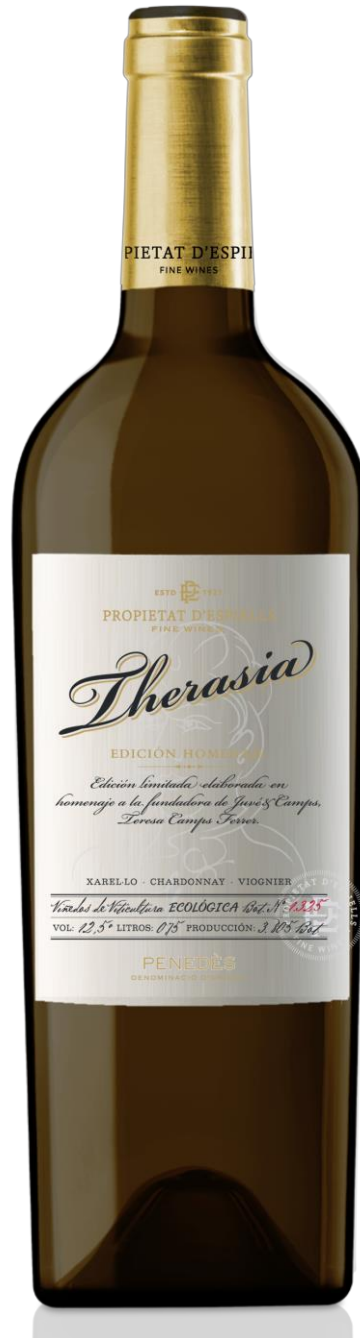
Therasia is a barrel-aged white wine made from a balanced blend of Xarel·lo, Chardonnay and Viognier. Carefully vinified and then aged in new French oak and acacia barrels, as well as in clay and ceramic vats, the wine has remained in contact with its lees to obtain the fullest expression of these noble varieties.

Ageing in wood adds volume, structure, and aromatic complexity. Contact with the lees protects the wine from oxidation and makes for an opulent, creamy palate. The ceramic vats help preserve the freshness of the wine and soften the influence of the wood.

Predominant aromas of pulpy stone fruit (peach and apricot), along with notes of syrup and honey, enveloped in discreet floral undertones of lavender. Incredibly luscious on the palate, but wonderfully fresh at the same time, with a long, persistent finish where the complex aromas re-emerge.

Six months of bottle ageing has consolidated the range of aromas and heightened the sensation of creaminess on the palate.

Therasia pairs beautifully with all kinds of fish and seafood. More daring souls can opt for bolder combinations with tartare, cannelloni, poultry or wildfowl stews, and a wide assortment of cheeses.



Type
D.O. Penedès White



Soil
Loam-clay-limestone with high presence iron oxide



Grape varieties
Xarel·lo, Chardonnay & Viognier



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



Ageing
acacia French oak barrels, as well as clay & ceramic Vats.



AVB
12.5 %



Service
16-17 °C



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