



M. S. B.

SOMMS & VINEYARDS

M.S.B. Daurat

PRODUCER: M.S.B. Somms & Vineyards, S.L

ORIGIN: Designation of Origen Penedès

GRAPE VARIETIES: 70% Xarel·lo / 30% Malvasia de Sitges

AGING: 3 Months Aged in 500L French Oak Barrels

ALCOHOLIC CONTENT: 12,5%

TOTAL ACIDITY: 6g/l

TASTING NOTES:

Appearance/Colour: White wine with a pale yellow color and golden reflections, Agile in the glass exhibiting a clean and bright appearance.

Aromas/Nose: On the nose, it is very expressive, with aromas of ripe white fruit, delicate floral notes intertwining, while a subtle background of anise, dried fruits, and marked minerality adds depth.

Flavors/Palate: On the palate, it is exceptionally fresh, broad, and elegant, where the flavors of ripe fruits and aniseed notes are led by citrus, mineral sensations, and a salty touch, resulting in a complex and very flavorful wine.

STORY OF THE WINE

Daurat is an **Organic** white wine produced in the charming village of Torrelavit, within the Denomination of Origin Penedès, one of the oldest wine regions in Spain. Each vintage is limited to fewer than 1,000 bottles.

Aged for 3 months in 500 liter French Oak Barrels and made with 95% Xarel·lo and 5% Malvasia de Sitges, our wine comes from selected vineyards of the Can Comas estate, with vines that range from 30 to 55 years old.

Daurat is a tribute to the historic region of Penedès and to the golden color that this wine reveals over time, reaching its maximum potential as it ages.

A dry white wine that is mineral, direct, complex, and precise, with exceptional acidity, Daurat is an unparalleled companion to elevate your gastronomic experiences at any moment and in any place.

