

Chardonnay Grape Ale

Craft beer made with organic Chardonnay grape must.
Fermented in oak barrel with wild grape yeast.



Technical Sheet

Type	GRAPE ALE
Color	Pale Golden color
Vintage	2020
Fermentation	Chardonnay barrel
Available in	375ml
Alcohol by volume	5,1% Vol.
Gluten free	<16 ppm
Ingredients	Water, Chardonnay free run juice, barley malt and wheat, hops.



Tasting Notes

Sight – Pale golden color with white foam.

Nose – Aromas of white fruit, grape, plum and lychee.

Palate – The mouthfeel is fresh with a soft carbonation and fine bubble, with fruity and white bread mold notes, pleasant light acidity.



Alta Alella and Molta Malta's Grape Ale project was born from the friendship between Mireia Pujol-Busquets, Alta Alella's second generation, and Adrià Felisart, owner of Molta Malta, the first craft beer store in Mataró.

Mireia and Adrià share lifelong experiences and friendship: they were schoolmates since they were children and they studied together Biology at the *Universitat Autònoma de Barcelona*.

United by love and respect for nature, they were encouraged to create this teamwork. The 2019 vintage, they created two Grape Ale beers: one from Chardonnay and one from Mataró grapes. After the success of the first vintage, they repeat this year and they also bet on a Grape Ale Barrel Aged from Mataró, which will be released soon.

A friendship that gives birth to organic and gluten-free craft beers.