

## WHITE 2014

### GRAPE VARIETY

45% Xarel·lo, 35% Macabeu, 5% Parellada and 15% Chardonnay.

### GRADUATION

11-12% vol.

### ELABORATION

Soft run juice extraction. Fermentation has gone very slowly, between 15-18 °C.



### TASTING NOTE

**On the eye.** Wine bright yellow with green hues, hue alive and absolute clarity.

**On the nose.** Clean aroma, fruity and delicate.

**On the palate.** Fruity, fresh and pleasant, with body and character and some sour notes.

### FOOD PARING

Perfect to accompany appetizers, salads, seafood, light cheeses and white meats.

### TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 8-10°C.