

## TECHNICAL DATA



100% White Grenache



Manual harvest in 15kg boxes.  
A 2nd selection is made in the winery.  
Vertical press with a gentle pressing.  
Controlled fermentation in 1.000-liter tanks.



Aged in stainless steel for 6 months.



Alcoholic degree: 14° - Total acidity: 6,2 g / l  
Volatile acidity: 0.27m / g - PH: 3.39  
Residual sugar: 0.68 g / l



3.000 bottles.



## Food Pairing

- Appetizers
- Sushi
- Healthy salads
- Steamed fish
- Grilled chicken



## Tasting Note

- Pale yellow color with green reflections.
- Fresh entry into the mouth, notes of peach, apricot and pear appear.
- Vibrant, young and fruity.