



Grape varieties 50% Colombard, 50% Ugni Blanc

Soils Shallow Stony soils

Average yield 80 hl/ha

Winemaking Skin maceration. Pneumatic nitrogen pressing and cold selling. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends.

Degree of alcohol 11% vol

Residual sugar 7 g/l

Acidity 4,4 g/l

Tasting notes
Pale yellow color with shiny tints
Very typical notes of citrus, grapefruit and white flowers
Fresh and aromatic on the palate
Served a 12°C on seafood, salads, cheese