



designation of origin <b>TERRA ALTA</b>	varieties <b>100% WHITE GRENACHE</b>
type <b>SWEET WINE</b>	ageing <b>3 MONTHS</b>

# EQUINOX WHITE GRENACHE

## PRODUCTION

The grapes are overripe in the vineyard. After having been destemmed and gently squeezed, the alcoholic fermentation begins in stainless steel tanks in contact with the skins. When it reaches about 150 g/ l of sugar concentration, it is stopped with the addition of wine alcohol and the mixture is macerated with the skins for one month at low temperature. In this way a powerful fruity profile is extracted that is complemented with its stay in French oak barrels for 3 months.

## TASTING NOTE

**COLOUR** Amber-colored, old gold, bright and crisp.  
**AROMA** Expressive nose, intense and complex. Notes of nuts, quince, dried figs and a touch of floral notes with hints of honey.  
**TASTE** Unctuous, long distance, notes and sweet memories to the fig and candied fruit. Ending with the presence of toasted wood. Long aftertaste and aroma.

## PAIRING

Combining with pates, rice pudding, dessert with chocolate or nuts, coffe desserts and desserts with custard or cream.

alcohol <b>15% VOL</b>	serving temperature <b>DE 10 A 12 °C</b>
bottles per box <b>6</b>	box per pallet <b>-</b>

## Notes