



designation of origin TERRA ALTA	grape varieties 100% CHARDONNAY
type YOUNG STILL WHITE WINE	ageing —

PRIMÍCIA CHARDONNAY

PRODUCTION	Careful selection of the grapes before being crushed and trampled. Skin maceration for a few hours in stainless steel tanks and alcoholic fermentation under controlled temperature. It is kept in contact with its fine lees till being bottled.
TASTING NOTES	<p>COLOUR Pale yellow with greenish hints</p> <p>FLAVOUR Intense, fresh, with the typical tones of the grape variety. Some notes of passion fruit, mango and other tropical fruit with a touch of citric fruit as well.</p> <p>TASTE Fresh in the mouth, tasty, with good acidity and balanced. Quite structured. It reminds tropical and citric fruit. Long and intense aftertaste.</p>
FOOD PAIRING	Codfish "brandade" with mango marmalade sauce, dishes with oysters, lobster, cuttlefish and squid, smoked and rocky fish, chicken or rabbit meat. Game and poultry meats like pheasant or quail. Cheese such as Gruyere or Edam.

alcohol 13% VOL	serving temperature from 7 to 10 °C
bottles per box 6	boxes per pallet EUROPALET ▶ 64 BOXES CONVENCIONAL ▶ 80 BOXES

