



designation of origin TERRA ALTA	grape varieties 100% ORGANIC WHITE GRENACHE
type YOUNG STILL WHITE WINE	ageing -

NATURALIS MER WHITE

ORGANIC & VEGAN



PRODUCTION

Selected grapes from the best organic grown vineyards. Pre-fermentative skin maceration and fermentation with native yeasts under controlled temperature from 14 to 16° in stainless steel tanks and kept with its lees mixing by batonage system to obtain more complexity and volume in the mouth.

TASTING NOTES

COLOUR Yellow with a greenish thread.

FLAVOUR Clean, intense and fresh. Remarkable flavours of white fruits such as apple and pear, fruits with bones like peach and nectarine. With a citric touch and forest herbs. Fennel and anise tones representative characteristics of the white grenache grape.

TASTE Fresh, balanced, unctuous and persistent. It reminds white fruit, citric, anise. With good acidity, long and intense after-taste. The whole turns it into a structured and appetizing wine.

IT REPRESENTS THE MAXIMUM EXPRESSION OF THE TIPICITY OF THE WHITE GRENACHE FROM TERRA ALTA

FOOD
PARING

All type of rice, with fish, mixed, oriental rice, fideua, seafood, green salad, pasta salad, rice salads with seafood sauces, white fish, light fish, pizza, melted cheese, chocolate. Ideal by the glass.

alcohol
13,5% VOL

serving temperature
FROM 7 TO 10 °C

bottles per box
6

boxes per pallet
EUROPALET ▶ 64 BOXES
CONVENTIONAL ▶ 80 BOXES

Notes