



designation of origin <b>TERRA ALTA</b>	grape varieties <b>100% ORGANIC WHITE GRENACHE</b>
type <b>STILL WHITE WINE FERMENTED IN ACACIA WOOD BARREL</b>	ageing <b>3 MONTHS</b>

# PRIMÍCIA WHITE

ACACIA BARREL FERMENTED – ORGANIC & VEGAN



<b>PRODUCTION</b>	Selected vineyards over 20 years old. Pre-fermentative skin maceration and fermentation under controlled temperature from 14 to 16 <sup>a</sup> , starting in concrete tanks and ending up in new acacia wood barrels. It will rest in the acacia wood barrels for a few months where it will age with its fine lees so that it gets more volume and unctuousity.
<b>TASTING NOTES</b>	<p><b>COLOUR</b> Yellow with greenish tones.</p> <p><b>FLAVOUR</b> White fruit like pear, apple and white peach, toasted nuts, anise and fennel, aromatic herbs such as rosemary and thyme that blend with the citric perfumes.</p> <p><b>TASTE</b> Unctuous and greasy in the mouth due to the work with its fine lees. Remarkable the floral flavours such as acacia and the fruity ones like pear, apple, pineapple and citric fruits. Good acidity bringing back some nuts and aromatic herbs.</p>
<b>FOOD PARING</b>	Rice, paella and pasta. Rissoto, mushroom ravioli, spaghetti with pesto, baked or grilled fish, codfish and white meat with sauces.

alcohol <b>13,0% VOL</b>	serving temperature from <b>7 to 10 °C</b>
bottles per box <b>6</b>	boxes per pallet EUROPALET ▶ <b>64 BOXES</b> CONVENTIONAL ▶ <b>80 BOXES</b>

## Notes