



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

VALLMAJOR WHITE

PRODUCTION	Selected vineyards more than twenty years old. Pre-fermentative skin maceration and fermentation at a controlled temperature of 14-16°.	
TASTING NOTES	COLOUR Pale yellow with greenish edges.	FLAVOUR Intense, fresh and clean with citric notes blended with white fruit such as pear, apple, white peach and just cut grass. It counts with a tropical background of pineapple and banana.
FOOD PAIRING	TASTE In the mouth a vibrant combination of citrus fruits with the white fruit and a touch of tropical fruit. It shows fresh, balanced with good acidity and long aftertaste.	
	alcohol 13,0% VOL	serving temperature from 7 to 10 °C
	bottles per box 6 / 12	boxes per pallet EUROPALET C/6 ▶ 100 BOXES ■ C/12 ▶ 48 BOXES CONVENTIONAL C/6 ▶ 112 BOXES ■ C/12 ▶ 56 BOXES

Notes