



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

THE SELECTION OF OUR BEST ECOLOGICAL WHITE GARLIC,
NO SULFIT, NO FILTER, NO NONSENSE

SENSE WHITE

ORGANIC AND VEGAN

PRODUCTION	Selected grapes from the best organic vineyards. Pre-emptive film maceration and fermentation with native yeasts at a controlled temperature of 14-16° in stainless steel tanks and kept in their lees for a batonage to give more complexity and volume in the mouth.
TASTING NOTES	<p>COLOUR Golden yellow, the wine is a little cloudy because it is not filtered.</p> <p>FLAVOUR Slow evolution wine, with first aromas of ripe apple and pear and bitter almond. As it opens, anise and fennel, quince and honey appear. Touch to pastry and coconut. Complex nose.</p> <p>TASTE At the beginning of the mouth stands out the sour green apple that gives it freshness and a touch of ripe fruit very well balanced, with a good creaminess and silkiness. Toasted nuts like almond or hazelnut, has a slightly bitter end typical of white Grenache.</p> <p>Complex and interesting wine due to the lees it has in suspension.</p>
FOOD PAIRING	Rice with fish, mixed and oriental, fideuá, seafood, green salads, rice and pasta, pasta with sea sauces, white fish, light fish, pizza, melted cheeses, chocolate.

alcohol 13,5% VOL	serving temperature DE 7 A 10 °C
bottles per box 6	boxes per pallet EUROPALET ▶ 64 BOXES CONVENCIONAL ▶ 80 BOXES

Notes