

# NADAL X VERMELL

VERSATILE

## Style of wine:

Dry white refined by "bâtonnage" in tank until the end of winter and then with a minimum of 6 months in bottle.

## In appearance:

Yellow colour with subtle copper reflections.

## On the nose:

Fragrances of stone fruit with subtle spicy touches.

## Palate:

Smooth, complex wine with different layers and versatile for any meal.

## Service temperature:

8-10° Celsius.

## Best time for consumption:

This wine will maintain its organoleptic properties at least three years after harvest.

## Storage conditions:

It is recommended to keep the wine inside the box in vertical position, protected from light, humidity and sudden changes in temperature.



## Designation of Origin:

D.O.PENEDÈS  
COSTERS DE LAVERNÒ

## Grape variety:

100% Xarel.lo Vermell  
Own crop

## Harvest:

2019 - Organic

## Alcohol content:

13% vol.

## Residual sugar:

3.2 gr/l

## Total production:

7.920bottles

*Nadal*  
SINCE 1943

Box of 6 bottles of 75 cl: Approx. 8,1 kg (24,8 x 17,3 x 31,5 cm.) EAN Code: 8424554220196

