

NADAL X BLANC

AUTHENTIC

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 lemon with green reflections.

On the nose:

White stone fruit with light floral touches.

Palate:

Very cool, well balanced and persistent.

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
Own crop

Harvest:

2019 - Organic

Alcohol content:

13 % vol.

Residual sugar:

1,4 gr/l

Total production:

40.133 bottles

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: 8424554210197

