

NADAL X BLANC

AUTHENTIC

Style of wine:

Organic Dry white refined by "Bâtonnage" in stainless steel tanks. Minimum 6 months of bottle ageing.

Appearance:

Yellow lemon with green reflections.

Nose:

White stone fruit with light floral hints.

Palate:

Well balanced and persistent.

Service temperature:

8-10° Celsius.

Best time for consumption:

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

Storage conditions:

It is recommended to keep the wine inside the case vertically, protected from direct light, humidity and sudden changes in temperature.



Appellation of Origin:
D.O. PENEDÈS
COSTERS DE LAVERNÓ

Grape varieties:
100% Xarel·lo
Estate-grown

Harvest:
2021 - Organic

Alcohol content:
12% vol.

Residual sugar:
1,8 gr/l

Total production:
22.800 bottles

Nadal
SINCE 1943

Case of 6 bottles of 75 cl: Approx. 7,3 kg (25,5 x 17 x 30,7 cm). EAN Code: 8424554210210

