

# NADAL X COL·LECCIÓ 2019

## GASTRONOMIC

### Style of wine:

Organic Dry white refined by "Bâtonnage" in stainless steel tanks. Minimum 12 months of bottle aging.

### Appearance:

Yellow color with golden reflections.

### Nose:

Notes of toasted nuts, cocoa and a background of fennel.

### Palate:

Refreshing and persistent.

### Service temperature:

8-10° Celsius.

### Best time for consumption:

This wine will maintain its organoleptic properties at least eight 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. PENEDES  
COSTERS DE LAVERNÒ

### Grape varieties:

100% Xarel·lo  
Estate-grown

### Harvest:

2019 - Organic

### Alcohol content:

13% vol.

### Residual sugar:

1,4 gr/l

### Total production:

3199 75cl 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: 8424554210197

