

NADAL X VERMELL COL·LECCIÓ 2021

PROVOCATIVE

Style of wine:

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

Appearance:

Yellow colour with old golden reflections.

Nose:

Ripe red fruit (cherry) with hints of spices.

Palate:

Tasty and full-bodied, with hints of tropical fruit. Very persistent.

Service temperature:

8-10° Celsius.

Best time for consumption:

This wine will maintain its organoleptic properties at least until 2030.

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 Vermell
Estate-grown

Harvest:

2021 - Organic

Alcohol content:
12% vol.

Residual sugar:
3.6 gr/l

Total production:
4450 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: 8424554250216

