

NADAL X COL·LECCIÓ 2021

GASTRONOMIC

Style of wine:

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

Appearance:

Yellow coloured.

Nose:

Wildflowers with the presence of ripe stone fruit.

Palate:

Vibrant, light, and showcasing a range of Mediterranean fruit flavours.

Service temperature:

8-10° Celsius.

Best time for consumption:

This wine will maintain its organoleptic properties at least six 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:

2021 - Organic

Alcohol content:

12,5% vol.

Residual sugar:

1 gr/l

Total production:

1233 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

