

NADAL X BLANC

AUTHENTIC

Style of wine:

Organic Dry white refined by "Bâtonnage" in stainless steel tanks.

It is marketed after the 1st of April every year.

Appearance:

Pale yellow.

Nose:

Combination of white fruit with subtle vegetal notes.

Palate:

Very fresh, flavorful 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 case vertically, protected from direct light, humidity and sudden changes in temperature.



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

Grape varieties:
100% Xarel·lo
Estate-grown

Harvest:
2023 - Organic

Alcohol content:
12% vol.

Residual sugar:
<0,5 gr/l

Nadal
SINCE 1943

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

