

# NADAL X VERMELL

VERSATILE

## 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:

Fragrance of fresh fruit with subtle spicy and citrusy notes.

## Palate:

Smooth, complex, very fresh entry, flavorful with a background of stone fruits

## 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.

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



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

**Grape varieties:**  
100% Xarel·lo Vermell  
Estate-grown

**Harvest:**  
2023 - Organic

**Alcohol content:**  
12,5% vol.

**Residual sugar:**  
<0,5gr/l

*Nadal*  
SINCE 1943

