CORA FROM LOXAREL

White wine
DO Penedès

BLEND
Muscat from Alexandria & Xarel·lo

ALCOHOL
12%

VITICULTURE AND VINIFICATION
Organic & biodynamic viticulture
From our own vineyards located in the Alt Penedès at 500m above sea level. The Xarel·lo comes from our state in Vilobí del Penedès, within the known as The Xarel·lo Triangle. Maceration with the grape skins during 6 hours, using dry ice that helps preserve its primary aromas and it prevents wine oxidation.

TASTING NOTES
Look: Pale and bright colour with green hues.
Smell: Perfumed and fruity. Reminiscences of white flowers, almond blossom, vineyard peach, honeysuckle.
Taste: Fruity but sec, well-balanced and fresh, with a honeyed smooth touch. Delicate and elegant.

SERVING TEMPERATURE
6° to 8°C

FOOD PAIRING
Ideal for serving with appetizers, foie, oysters, prawns cocktail, fish and rice. This wine comes very well with the Mediterranean cuisine.

Loxarel
VITIVINICULTORS