

# AMALTEA WHITE FROM LOXAREL



White wine  
DO Penedès

## BLEND

White Grenache and Xarel·lo

## VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture. Grenache from the highest area of the Penedès, more than 500m above sea level. Xarel·lo from the Can Mayol state, at 250m above sea level. According to Greek mythology, Amaltea is the nymph represented as the goat that nursed Zeus. The goat, the horn and the constellations are the basis of the biodynamic agriculture.

## TASTING NOTES

**Look:** Pale and bright hues with green highlights.

**Smell:** Reminiscence of ripe fruit like “water pear” or peach, with a smooth length of Mediterranean underbrush.

**Taste:** An easy to drink wine with a fresh entry and pleasant acidity, with hints of stone fruits.

## SERVING TEMPERATURE

4° to 6°C

## FOOD PAIRING

Warm salads, fish rice and whitefish. Cold appetizers, starters. Social wine.