

CORA FROM LOXAREL



White wine
DO Penedès

BLEND

Muscat of Alexandria, Muscat of Frontignan & Xarel·lo

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture

Muscat is from our own vineyards located in the high part of 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. 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.