

GAIA FROM LOXAREL

White wine
DO Penedès

BLEND

100% Sauvignon blanc

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture

Elaborated with 100% ecological grapes from vines placed at 700m above sea level, which brings freshness and acidity. This wine macerates partly in clay amphora and partly in chestnut barrels, to get more creaminess and density in the mouth. Gaia represents Mother Earth in Greek mythology, the origin of life.

TASTING NOTES

Look: Bright soft Straw colour with steely glare. Clean and a bit glyceric.

Smell: Very intense wine with the aromas characteristic of the variety. A lot of tropical and exotic fruit with a lot of citrus on a powerful herbaceous background.

Taste: Fresh and very tasty, with a nice mid-palate, fruity and with a fresh herbs background. Very good acidity, balanced. Good finish with citrus sensations.

SERVING TEMPERATURE

6° to 8°C

FOOD PAIRING

Grilled or backed fish. Rice and pasta with fish sauce. Cooked seafood. Salads lightly seasoned.

