# GARNATXA BLANCA DE LOXAREL



White wine

#### **BLEND**

100% White Grenache

### VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

The concept seeks the expression of the territory, the work in the vineyards, with a little time in barrels with the lees. Battonage is carried out to emphasize the character and unctuosity of the wine. White Grenache is a rustic variety. The vineyard is located in one of the highest areas of Alt Penedès. The soil is poor, stony and calcareous

#### TASTING NOTES

**Look**: Straw white colour, with slightly golden but bright tones.

**Smell**: Reminiscences of white fruit, especially pear; citrus fruits with a background of bakery and a finish of dry fruits. Complex, elegant and original.

Taste: Unctuous, creamy and balanced, with a surprising acidity that lengthens the wine.

# SERVING TERMPERATURE

 $4^{\circ}$  to  $6^{\circ}$ C

## **FOOD PAIRING**

Fatty fish, cod, seafood, rice and white meat.

