

CANALS NADAL

BLANCO PENEDES

Dry young white wine



ALCOHOLIC DEGREE

11,5 % vol.

GRAPES

Macabeu and Xarel·lo in similar proportions

VINTAGE

2015

ELABORATION

The grapes are harvested at a fully ripe. The must obtained ferments at a cold temperature and is bottled just before Christmas. It will preserve its quality at least for two years

TASTING NOTE

Pale yellow, minimisation of treatments to stabilize the wine allows this wine to preserve an amusing tactile sensation of the bubbles in mouth. In the same way you can find a ripe fruity aroma (peach, banana). The mouth sensation is balanced and persistent, with a honeyed perception

GASTRONOMY

Serve at 6-8 °C (43-46 °F). Good with salads, rice, and pasta, poultry or grilled fish

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