

ELS NANOS BLANC DEL COSTER



Preparation: Made with grapes from old vineyards of Macabeu. Cold maceration with their skins for six hours and work with the finest lees for a few weeks after fermentation.

Concept: We seek the maximum expression of primary aromas. Very fresh and aromatic, this is a wine that shows us all the aromatic and gustatory potency of the Macabeu.

Varieties: 100% Macabeu

ORGANIC

Viticulture

Organic crop from 2011 with CCPAE certification. OPERATOR 005370 E

Type of soil: calcareous soil with pebbles and slate. Located on the sunny slopes of the Prades Mountains.

Climate: Continental - Mediterranean.

Age of vineyards: More than 45 years

Altitude: 400 m. above sea level.

Production (kg / ha.): 6500 kg.

Tasting card

Color: Pale yellow color with light golden reflections.

Aroma: Intense aromas of white and citrus fruits, on a floral background.

Tasting: On the palate it has a light and fresh entrance; In the center it is unctuous and expressive; with a very pleasant and refreshing aftertaste.

Temperature: Consume at 8°C.

Pairing: Perfect with appetizers; Fish, rice, seafood and salads.