# Jaspi Blanc

## **Tasting note**

This wine has a straw yellow colour. In the nose aromas of white flowers, fresh fruit, fragrant herbs and earthy notes. In the mouth fresh and fruity with mineral notes. Well structured with a light body followed by a soft aftertaste.

## Serving temperature

Recommended serving temperature between 6-8°C.

### Gastronomy

This wine goes well with different kinds of fish, rice- and oriental dishes.

#### Vinification

Grapes are handpicked from 20- to 60-year-old vines. The wine is matured on its own lees (sur-lie) in stainless steel tanks for three to four months, which promotes the flavour and textural creaminess. No sugars and sulphite are added to this traditional process.

# **Surrounding Area**

The highlands of Terra Alta are located in the extreme south of Spain, bordering Valencia and Aragon in the highest DO area of Catalonia. In this area wine has been produced for centuries. The area is located approximately 350 meters above sea level and is dominated by a Mediterranean climate with little rainfall and a constant presence of wind. Freezing cold winters and extremely high temperatures in summer lead to the perfect production of these exceptional wines.



# Wine description

Zone D.O. Terra Alta

Variety 70% Garnacha Blanc

30% Macabeo

Alcohol 13,5%

# **Logistic Information**

Bottle 0,75 L

Case 6 pcs

*Case size* 30,2 x 24 x 17,5 cm

Weight 8,1 kg

Per pallet 117 cases



