

Somdinou Blanco Fermentado en Barrica

Tasting note

This wine has a clean pale-yellow colour. On the nose delicate roasted aromas, white flowers and peach. On the palate ripe white fruit with reflections of wood. Rich, creamy wine accompanying a subtle fruity aftertaste.

Serving temperature

Recommended serving temperature between 12 - 14°C.

Gastronomy

This wine goes perfectly with pasta, rice and fish.

Vinification

The grapes are handpicked from 75 years old vines at the beginning of September. Fermentation takes place in French oak barrels at 16°C for 20 days, followed by 5 – 6 months on their lees (sur-lie with batonnage). No added sulphites and sugars.

Surrounding area

The highlands of Terra Alta are located in the extreme south, bordering the region of Valencia and Aragon and is the highest DO-area of Catalonia. For centuries wine is being produced in this area. The area is about 350 meters above sea level and is denominated by the Mediterranean climate with little rainfall and a constant presence of wind. Cold winters along with extremely high temperatures in the summer are excellent for the production and preparation of these exceptional wines.



Wine description

<i>Zone</i>	D.O. Terra Alta
<i>Variety</i>	Garnacha Blanca & Macabeo
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	245 x 310 x 160 mm
<i>Weight</i>	7,3 kg
<i>Per pallet</i>	96 cases

