

Meler Blanc de Noirs

Tasting note

Pale yellow colour with green reflections. In the nose, fresh and clean with aromas of white fruit (pear) and stone fruit (peach). In the mouth elegant, full of a pleasant minerality. Fresh fruits very well integrated with hints of nuts.

Serving temperature

Recommended serving temperature around 8°C. Because this is a white wine made of blue grapes, this wine can also be served at a temperature of 12 °C.

Gastronomy

This wine is ideal with poultry, smoked- or rice dishes, seafood and fried fish.

Vinification

This wine is a 'Blanc de Noirs' a white wine made of blue grapes. This is one of the 14 'Blanc de Noirs' produced in Spain. The grapes are harvested at their ripest moment, during the coldest hours of a September night, de-stemmed, and gently pressed. The must from both grape varieties were fermented together in stainless steel tanks. Once the fermentation was over, the wine was re-fermented, cold stabilized and bottled without adding sulphites. It's a natural wine made from its own yeast.

Surrounding area

There are few places in the world where such excellent conditions come together as they do here. Somontano is located in the geographical centre of the province of Huesca, at the foot of the Pyrenees. It has a continental climate characterized by cold winters, hot summers, with a marked thermal difference between day and night. Our vines based on gypsum soil surrounding the cellar, provides an exclusive minerality to our grapes.



Wine description

<i>Zone</i>	D.O. Somontano
<i>Variety</i>	Garnacha, Merlot
<i>Alcohol</i>	13%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases



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