

# Gandesola Blanco

## Tasting note

Transparent yellow colour with green shades. A complex bouquet with floral, fruity and fresh aromas. The wine is full-bodied with luscious tannins along with a tropical aftertaste.

## Serving temperature

Recommended serving temperature between 12 - 14°C.

## Gastronomy

This wine goes well with starters, pasta, fish and rice dishes.

## Vinification

The grapes are handpicked at the beginning of September from 75-year-old vines. The grapes are pressed and fermented in stainless steel tanks at a temperature of 16 °C for 20 days. No sulphites and sugars are added to this traditional process.

## 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 & Moscatel
<i>Alcohol</i>	13%

## Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	228 x 152 x 302 mm
<i>Weight</i>	7,3 kg
<i>Per pallet</i>	96 cases



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