


PI - 3,1415




Origin	Spain	
Region	Aragón	
Variety	100% White Garnacha	
Vineyard Age	60 years	
Production	3000 - 4000 kg/ha	
Soil	Calcareous clay	
Altitude	800 - 900 m	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 16°	
Malolactic Fermentation	Not carried out, in order to conserve a good final acidity	
Time in barrel	6 months in French oak	
Time in bottle	> 6 Months	

Tasting

Colour	Yellow with lemony tints.	
Nose	Aromas of white fruits (melon, peach and apple), which fuse with honey and butter aromas. Light spicy aromas and vintage aromas.	
Mouth	Fleshy and fat, at first clean and unctuous thanks to its sharp acidity. Very long after tasting.	

Food pairing

Perfect accompaniment to pastas, fatty fish and white meats.		
Serving temperature	10°C	

Logistics

GTIN 13	815722010158	
Bottle		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
Box		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg