



EL VERS



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VARIETIES Macabeo, Xarel·lo and Muscat

DENOMINATION OF ORIGIN Catalunya

ALCOHOL CONTENT 11% vol

VINIFICATION The flower must undergoes controlled fermentation at 16 °C, preserving the aromatic properties of each variety.

TASTING NOTE Fruity notes enhanced by nuances of citrus fruits. A smooth wine, balanced by a nice acid structure. Memories of green apple and pineapple, in particular.

PAIRING SUGGESTIONS Goes well with seafood, all kinds of soup, and fresh cheeses.

SERVING TEMPERATURE 6-8°C

PRESENTATION

BOTTLE 75cl. Burgundy.

STOPPER 44mm. x 23 mm. natural cork.

CAPSULE 60 mm complex aluminium.

FRONT/BACK LABEL Self-adhesive wine-label.

