

# Somdinou Blanco Fermentado en Barrica

## Tasting note

This wine has a clean and bright pale-yellow colour. On the nose delicate roasted aromas, white flowers and fruit. On the palate ripe white fruit and wood come through with a fresh aftertaste.

## Serving temperature

We recommend this wine to be served at a temperature of about 12 - 14°C.

## Gastronomy

This wine goes perfectly with pasta, rice and fish.

## Winemaking

The grapes are handpicked from 75 years old vines in the beginning of September. Fermentation at 16°C in barrels of French oak during 20 days and another 5 – 6 months on their own lees (sur-lie) with a daily Battonage. To this wine making process no sugar and sulfite is added.

## Surrounding area

Terra Alta (Highlands) lies 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. Freezing cold winters and extreme high temperatures in the summer are exceptional for the production and preparation of this exceptional wines.



## Wine description

<i>Zone</i>	D.O. Terra Alta
<i>Variety</i>	Garnacha Blanca and Macabeo
<i>Year</i>	2015
<i>Alcohol</i>	14,2%

## 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
<i>20 feet</i>	1.250 cases



VINOTAGE

Exceptional Spanish Wines

info@vinotage.eu