



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS NODUS

En la Parra White



TECHNICAL DATA



D.O. Valencia
Organic. White Young Wine
Varietals: 60% Chardonnay 40% Moscatel
Alcohol: 12,50 %

WINEMAKING PROCESS



Harvest category: Organic - Manufacture Process: Organic
Our vineyards are carefully monitored during the year and in particular when the vines begin to grow during the spring. As harvest draws near the grapes are carefully checked every day to determine the optimum time to start the harvesting. Following inspection & grape selection the must is submitted to controlled fermentation at low temperatures followed by a long maceration process in stainless steel tanks. This process gives our "En la Parra Blanco" its characteristic aromas of Chardonnay and a touch of Moscatell adding slight of sweetness.

TASTING NOTES



Appearance: Bright and appealing.
Aromas: Pleasantly aromatic, crisp with tropical fruit flavours.
Palate: On the palate the wine is fruity, full of character, with an elegant long finish.

FOOD PAIRING



Served chilled it makes an ideal aperitif. Great with pasta, seafood and white meats.
Serving Temperature: 8°C to 10°C

LOGISTICS



Presentation in carton of 6 bottles.
Bottle of 0,75 ml Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 776 kg Pallet: 120*80*151
Bottle Bar Code: 8437007174724



WINES