



WINES

Domini de la Cartoixa

Secrets de Mar White



TECHNICAL DATA



D.O.: Terra Alta
Grape Varieties: 68% White Grenache, 32% Macabeo

WINE MAKING PROCESS



Old vines over 30 years old. Fermented in stainless steel tanks for about 20 days at 16° C. Ageing on lees for approximately 1-2 months.

TASTING NOTES



Colour: Straw yellow, clean and bright.
Nose: white fruit, floral notes and citrus fruit in balance.
Palate: Elegant, soft wine with volume, very sweet and fresh.

FOOD PAIRING



Pasta, rice and fish
Ideal to serve at 10-12 ° C

LOGISTICS



Europallet
Cases of 6 bottles
Case weight: 8.5 kg
600 bottles/pallet
Bottle bar code: 8437006680592



VERY FINE VINOS
EXPORT MANAGEMENT