



Galawines WHITE

Systembolaget nr: 81393-01

Kind of grapes: Muscat and Chardonnay

Alc. volume: 12%

Serving temperature: 6-8°C

Origin: Vineyards located in Alt Penedès, at 700 meters above sea level. These vineyards are always treated with organic fertilizer and only every four years.

Process: Maceration with the grapes skins for 6-12 hours. Afterwards fermentation in inox. tanks at a temperature of 16°C.

Sight: Light straw with green reflections and clean aspect.

Nose: Flowery roses and honeysuckle, with aromas that reminds us of Muscat grapes. Dry fruit appears, represented by hazel nut.

Mouth: Unctuous; the acidity and the alcohol are well-balanced. Its aftertaste is persistent and with fruit notes.

Enjoying time: It is perfect to go with grilled fish. It also combines very well with rice, like for example paella.