



## TECHNICAL DATA

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

## WINEMAKING PROCESS

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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

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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

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

## LOGISTICS

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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

