



ULLS DE MEL

White

DO | Penedés
GRAPES | Xarel·lo 100%
AGEING | Young
ALCOHOL | 12,5%

Natural wine, without added sulfites. The grapes are selected, hand-picked and very low pressed. Fermented with indigenous yeast.

Tasting notes

Straw yellow color with green nuances, bright and with a fine tear. Varietal aromas, with a strong fresh fruit presence. Citric and floral notes of flint and fennel. Very fresh, mineral and persistent passing through the mouth with fruity and citric acid sensations. Refreshing and salty aftertaste.

Pairing

Ideal to pair with soft cheese, blue and coast fish as well as any kind of rice or pasta, Mediterranean style and white meat. Super to drink alone due to its nice level of acidity and salinity.

Storage

6 bottles per box - 100 boxes per pallet
7,5 kg per box

Varietals



Red



White

