

SIERRANORTE

bodega

MARILUNA WHITE ORGANIC 2022

VARIEDADES

Verdejo 85% - Macabeo 15%



VINEYARD AND TERROIR

Location: Campo La Estrecha and Pozo Viejo vineyards

Altitude: 900 metres

Climate: Mediterranean with Continental influence.

Soil: Limestone with permeable texture

Age of the vineyard: 7 and 40 year old respectively.

Training system: Trellised in Guyot.

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards soils are of great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic material. This enables a full terroir expression.

WINE-MAKING

Skin contact prior to the fermentation to increase the extraction of aromas and texture. Gentle pressing to obtain the free-run juice. After that the must goes through fermentation at a low temperature of 13-14°C, followed by an ageing of the wine in the tank with its fine lees for 2 months with weekly stirring-up of the lees to add complexity.

TASTING NOTES

A bright, clean, straw-yellow colour. Very aromatic in the nose, fresh and with notes of white flowers, citrus and apricot. In the mouth it is pleasant, with good acidity, complex and with a creamy touch. It is rich and with a long aftertaste.

SERVING RECOMMENDATIONS

It goes well with appetisers or very light starters, white fish, seafood, fresh cheeses and salads. Best served at a temperature of 8-10°C.

ALCOHOL CONTENT 12.5.

AVAILABLE IN BOTTLES OF 75cl.



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