

**TERROIR:**

Clay-limestone soil facing the sea, on the eastern slope of the La Clape massif.

MAIN GRAPES VARIETIES:

Grenache noir
Syrah
Mourvèdre
Grenache gris

WINEMAKING:

Direct pressing with juice selection, cold settling, low-temperature fermentation.

AGEING:

3 to 4 months on fine lees.

TASTING:

The nose reveals an expressive bouquet of citrus fruit, white peach and banana. Round and elegant on the palate. A subtle balance between freshness and intensity.

FOOD AND WINE PAIRING:

Ideal companion to zarzuela. .

AGING POTENTIAL:

Drink within 2 years.
Serve between 8° and 10°C.

