

GEGANT DEL VI



PRODUCTION

Grapes from old, traditionally grown white garnacha and macabeo vines are hand-picked in September, selected and then fermented in a stainless steel tank at a controlled temperature of 16°C for 20 days.

TASTING NOTE

Appearance: Bright golden-yellow colour.

Aroma: Intense aromas of white fruit like apple, pear and peach combine with tropical fruit such as pineapple and lychee. The floral aroma of jasmine brings subtlety and the citrus base rounds it off with freshness.

Taste: Unctuous in the mouth, with volume that is at once soft and fresh. Floral notes and a highly pleasant acidity follow.

 **VARIETIES** Garnacha Blanca and Macabeo

 **CRIANZA** Young

% ALCOHOL +/- 14%

 **PRODUCTION** +/- 5.000 bottles



JOVANI VINS SA

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