

Les INFUSIONS

of Villa Noria



ORANGE - PET'NAT'

Awards



JAMES SUCKLING



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen Free

- Vegan product
- Vin Methode Nature certification



Reusable bottle

Up to 20x washable

Consumes 7x less water than wine production

Rejects 90% less CO2 than throwing away a bottle



GRAPE VARIETY

100% Muscat petits grains

TERROIR

Origin

Sparkling wine - Product of France

Soil

Clay - Limestone

Climate

Mediterranean with costal influence

ALC.

11,5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 8° and 14° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Natural sparkling wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruit, quince and apple. The palate is very delicate, fresh, smooth and brioche-like. Original natural sparkling wine, well balanced in the mouth with supple, delicate and bitter tannins.

WINE MAKING

Orange sparkling wine from maceration, naturally produced without sulphites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Fermented in the bottle without disgorging or filtration. Naturally produced without sulfites or yeast.