



LA NORIA

[ORGANIC WINE]



ORIGIN

Wine from South of France from our private Estate



GRAPE VARIETIES

50 % Chardonnay - 50% Pinot Noir



SOIL

Soils mainly with limestone



CLIMATE

Mediterranean climate with mediterranean sea cooling effect (coastal region)



TASTING NOTES

Light rosé and salmon pink colors. Persisting and delicate foam. Full flavor, nice fruits and floral notes. Elegant sparkling wine.



WINE-MAKING & AGEING

Fermentations in stainless steel tanks with temperature control. Two months ageing in tanks.



ALC.

11,5% vol.



SERVING TEMPERATURE

8 to 10° Celsius



STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius



STORAGE

2 years

