



Villa Noria



GRAPE VARIETIES

100% Sauvignon Blanc

TERROIR

- **ORIGIN**
IGP Pays d'Oc.
- **SOIL**
Clay-limestone.
- **CLIMATE**
Mediterranean.

WINE

• TASTING NOTES

Light yellow color. Notes of tropical fruits, citrus, grape fruits and vanilla. On the palate, nice freshness, full body, balance and structure. Long finish.

• WINE-MAKING & AGEING

Night harvesting in order to harvest cold grapes and maximized the freshness. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on fine lies in stainless steel tanks. One part of the wine is aged in contact with French oak during four months.

ALC.
12,5% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

2 years

RESIDUAL SUGAR CONTENT

8 g/l

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