

Les  
**INFUSIONS**  
of Villa Noria  
**ORANGE**



### Organic

- Preservation of living organisms and soils
- Practice of **Agroforestry**



### Allergen Free

- **Vegan** product
- **Natural wine method**



### 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

### TERROIR

#### Origin

IGP Pays d'Hérault - Côteaux de Bessilles

#### Soil

Clay - Limestone

#### Climate

Mediterranean with costal influence

### ALC.

12% vol

### SERVING TEMPERATURE

Between 8° and 10° Celsius

### TEMPREATURE DE CONSERVATION

Constant, between 8° and 14° Celsius

### STORAGE

3 years

### RESIDUAL SUGAR

0g/L

### BOTTLE SIZE

75 cl

### TASTING NOTE

White wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruit, quince and apple. The mouth is very delicate, fresh, smooth and harmonious. Jasmine flowers, candied fruits. Well-balanced wine in the mouth with supple tannins and delicate bitters.

### WINE MAKING

Harvested at night to preserve the freshness of the grapes and avoid any form of oxidation. Orange maceration wine, naturally produced without sulphites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in stainless steel tanks until bottling. No fining agents or sulphites are used.