

Les  
**INFUSIONS**  
of *Villa Noria*

**ORANGE - PET'NAT'**



**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

Vin de France - Pet'Nat'

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**

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 tannins and delicate bitters.

**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 sulphites or yeast.