

AMFÒRA

Orange Wine

Villa Noria



Allergen Free

- **Vegan** product
- **Natural wine method**
No sulfites



Organic

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

GRAPE VARIETY

100% Muscat

TERROIR

Origin

Sparkling wine from France

Soil

Clay - Limestone

Climate

Mediterranean with coastal influence

ALC.

11,5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 6° and 12° Celsius

STORAGE

3 years

RESIDUAL SUGARS

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Orange color with amber highlights. On the nose, intense aromas of citrus fruits, lychee, candied lemon, beautiful minerality that lightens the mouth. On the palate surprising notes of anise, ginger and coriander grain. Very delicate, fresh, smooth and brioche-like finish. Explosive with its aromatic, swirling bubbles and light foam

WINE MAKING

Hand-picked. Carbonic maceration in whole bunches, undestemmed and uncrushed. Natural fermentation at low temperature between 16° and 18° Celsius. Aging on total lees in stainless steel vats until bottling. No use of fining agents or sulphites.