

WINERY

LABOTERA



L'ARNOT

WHITE



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

50% white Grenache and 50% Macabeo



VINIFICATION

Fermentation at controlled temperature



AGEING

Young wine

TASTING SHEET



DESCRIPTION

L'Arnot is the result of the combination of our Grenache and the crunchy taste of Macabeo, harvested and received at the winery within a very short time, so as to avoid oxidation. Fermentation is carried out at low temperatures with traditional "trulls" or underground deposits. Finally, a well-balanced wine is obtained, which is also very characteristic of our region.



TASTING

Pale yellow in colour, with bright, green highlights, the tear is delicate.

It is distinguished by its aromatic intensity of citrus and white fruits such as the pear. Displays a magnificent balance and great freshness on the nose.

In mouth It is fresh and tasty. A good nose-mouth balance is noted, and a trajectory that covers the entire palate and makes it easy to drink.

