

MEDIEVO

Organic White Wine

Medievo Organic White

TASTING NOTES

COLOUR

Bright, yellow straw colour.

AROMA

Intense floral aromas with hints of white fruits, pear and apple, and citrus aromas in the background.

PALATE

The wine is fresh with a silky texture and a slight sweetness that balances its tannic components. It is compact with a lively and persistent aftertaste.



ELABORATION

This wine comes from a vineyard cultivated under organic farming standards. Likewise, in the winery, the production procedures of organic wines are followed.

Made with organic Viura grapes.

PAIRING

The wine pairs well with seafood, fish or Mediterranean food. . To enjoy it fully we recommend you drink it at 12°C - 14°C.

ANALYSIS

Alcoholic degree: 12.5% Vol.

Volatile acidity: 0.25 g/L

Total acidity: 5.5 g/L

pH: 3.25

Reducing sugar: 2 g/L

Total sulfur dioxide: 100 mg/L