



ORANGE WINE 2022

WINE NOTES

Blend of Solaris, Muscaris and Sauvignier Gris. This is a delicate and floral wine with medium light body.

Vinification: Destemming, followed by manual punch downs and manual pump overs. 25 days skin maceration then pressed and blended. Final wine was taken from the top of the tank to avoid filtration. Wine produced with indigenous yeast and minimal intervention.

TASTING NOTES

Amber and bronze hue. Ripped Sharon peel, bergamot bloom and mandarin peel aromas. Pink grapefruit and blood orange on the palate.

TECHNICAL INFORMATION

Grapes: 33% -Solaris-33% Muscaris-33% Sauvignier Gris

Wine Type: White

Amount Produced: 4200L

Alcohol: 10%

Residual Sugar: 0,4 g/L

Total Acidity: 8,4 g/L

SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with cured meats, cray fish, lobster, shrimp, South east Asian foods, Basque foods, or just by itself.