

PERLOLA SANGRIA ORGANICA WHITE



COUNTRY	Spain
GRAPE VARIETY	Blend of best quality white wines
AGE OF VINES	30-50
FARMING	ORGANIC CERTIFICATE. Exhaustive control of the vineyards.
SOIL	Calcareous and stony
ALTITUDE	705 m.
FERMENTATION	Natural process. The skins and must macerate for 25 days at 28°C
ALCOHOL %	6 %
PAIRING	Cheese (Brie), creamy pasta, seafood (lobster).

TASTING NOTES

Discover the ancient recipe of the Sangria de España our typical white wines, the aroma of the orange trees of Seville and the lemons of Valencia. Cinammon notes and lavender from Andalucía. All natural. Serve chilled with ice rock and orange and lemon slices. You can add other seasonal fruits, always use hard fruits to combine as Apple.

BACKGROUND

Lying on the southern edge of the Iberian plateau and clearly defined by the fields of Montiel to the east, those of Calatrava to the west and the Sierra Morena to the south, these ancient vineyards are located in Santa Cruz de Mudela, a unique place that still nowadays preserves the cultural, culinary traditions and excellent savoir-faire of the typical and real Spanish life.

The Sangria PERLOLA express the personality of a unique country where a climate of extreme temperatures and the special characteristics of the land are ideal for growing high quality Sangrias. Mediterranean climate with relatively mild winters and very warm summers.

The effort and good work has been the engine of the family "López Alonso", making PERLOLA in one of the major exponents of High quality Sangria in Spain.

RATINGS

Gold Medal International Organic Awards



LOGISTICS

Pack: 4 BIB 336 BIB x Pallet

L: 17,5 cm	W: 9 cm	H: 24 cm	Wt: 3,3 kg
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