

Antoñita Puñuelos

VARIETIES: Garnacha Blanca

Young wine from Rioja certified biodynamic and vegan. The grapes were harvested early in the morning in the first week of September to take advantage of the cool temperatures. After selection in the winery, the bunches are destemmed. Fermentation is carried out at a controlled temperature using only indigenous yeasts. In the third week of September, the grapes are crushed and lightly pressed before being transferred to tanks and left to finish fermentation (without malolactic fermentation). It is then clarified and lightly filtered before bottling. It has a beautiful light golden orange color. In the mouth it is a real aromatic explosion of fruit with hints of mandarin, citrus and grapefruit. It is very persistent with restrained acidity and a very pleasant long finish. It is an ideal choice as an aperitif. It accompanies all kinds of salads, seafood and fish. It also goes perfectly with soft cheese.

Drink temperature: 8-10 °C

Best before two years after the vintage

Packaging

Lightweight Bordeaux bottle (300 mm x 7,5 mm)

390 gr empty

1140 gr filled

Screw cap

Cardboard of six bottles (300 mm x 75 mm):

0,191 Kg (empty)

7,200 Kg (full)

Europallets (1200 mm x 800 mm)

125 cases (5 layers x 25 cases) (750 bottles/pallet)

Weight (approx.): 950 Kg

EAN Bottle: 8436008519879

EAN Case: 8436008518872



BODEGA

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