

{ CLOS • PONS }

50% Macabeo 50% Chardonnay

Pale lemon-green color.

Perfumed nose, with intense, clean aromas of white flowers, stone fruit and citrus.

These vibrant primary aromas constitute the essence of this brilliant and lively young wine.

On the palate it is light and fresh and displays elegant flavors of exotic fruit and citrus (lime and mandarin).





The vineyards are located in the town of L'Albagés, at an altitude of 500 metres (1,600 feet)



Hand harvested in 15 kg boxes



Fermented in stainless steel tanks at a controlled temperature of 16 $^{\circ}$ C for three weeks, and subsequently aged on its fine lees for four months.

The filtration and bottling are implemented at the end of the winter.



Serving temperature: 8°C

Formats available: 750ml



Alc: 12.5% vol.

FORMATS (L): 0,75

UNITS PER CASE: 6

CASE DIMENSIONS (CM): 32,3x26,8x18,5

CASE WEIGHT (KG): 8,4

CASE PER EURO PALLET: 80

CASE PER STANDAR PALLET: 108