

La Gravera Natural Blanco

••) LAGRAVERA



White Grenache



COSTERS DEL
SEGRE



12% ABV



GENERAL INFORMATION

This wine is made from White Grenache sourced from a single plot in the Noguera Ribagorçana region, planted in 2006 with a southeast–northwest orientation. The vineyard is farmed biodynamically, and two-thirds of the grapes undergo direct pressing while the remaining portion, along with a small percentage of stems, is fermented with wild yeasts in contact with the skins. Natural malolactic fermentation is followed by two months of ageing on the lees, producing a fresh, balanced wine with textural complexity from gentle skin and stem maceration.

TASTING NOTES

Slightly cloudy with a wild white colour, the wine opens with aromas of chamomile, fennel, fresh grass and resin, followed by green apple, citrus and bergamot peel. The palate shows hints of candied citrus, with vibrant acidity and a crisp, fibrous texture that balances orange-wine richness with traditional white wine freshness. The finish is creamy, saline and refreshing. Ideal with seafood, fish, mild white meats, or medium-intensity rice and pasta dishes.