

La Gravera Onra Blanco

••) LAGRAVERA



White Grenache
y Sauvignon
Blanc



COSTERS DEL
SEGRE



13.5% ABV



GENERAL INFORMATION

This biodynamically farmed white wine is made from White Grenache and Sauvignon Blanc, sourced from two distinct vineyards. Vinya Núria, planted in 2006, features soils of stones from the Noguera Ribagorçana river with a high proportion of sand and gypsum, oriented southeast–northwest. Mas La Parra, planted in 1999, has silty soils with abundant limestone and gypsum outcrops and a north–south orientation. The varieties are fermented separately with wild yeasts in stainless steel tanks, then matured on their lees for five months before bottling and further bottle ageing prior to release. Crafted for purity and freshness, it is a wine made to be enjoyed by the glass and in good company.

TASTING NOTES

Pale yellow with delicate pink hues, the wine opens with aromas of stone fruit, pear and apple, lifted by subtle white floral notes. With time, fresh citrus and fennel nuances emerge. The palate is round yet light, fresh and mineral, finishing with a saline note that invites another glass. A versatile food wine, it pairs beautifully with vegetables, rice dishes, light pasta and Asian cuisine, especially sushi.