



B O D E G A S   N A V A R R S O T I L L O

## VAL DE RESA



### GRAPES:

Garnacha Blanca/White Grenache

From the Ribera Alta of Navarra, this Garnacha Blanca rooted in noble land of wines is located in the place called *Val de Resa*, village of Cárcar. The harvest is carried out during the month of September, and after selection in the winery, the bunches are subjected to a cold fermentation and a *despalillado* and lightly crushed and pressed to pass to tanks, in which after 24 or 48h, they defoliate and go to ferment at controlled temperature for 7 days. Later it is clarified and filtered before bottling.

*Val de Resa Blanco* presents a beautiful straw-golden color, light, that turns with very soft green reflections. It is a very aromatic wine with floral notes and tropical fruits of pineapple. On the palate it is an authentic aromatic explosion of fruits and citrus fruits very persistent with contained acidity and very pleasant long finish.

*Val de Resa Blanco* is an ideal choice as an aperitif. It is well paired with all kinds of seafood, salads and fish. It also fits perfectly with soft cheeses.

**Best Before:** three years after the vintage

**Drinking Temperature:** 8 - 10 °C



### WINERY

Término La Torre S/N  
31350 Peralta (Navarra) España

[www.navarrsotillo.com](http://www.navarrsotillo.com)

### OFFICE

C/ Valle Ulzama Nº 2  
31261 Andosilla (Navarra) España  
Tf. + 34 948 690 523

[info@navarrsotillo.com](mailto:info@navarrsotillo.com)