

Gvivm

White “Blanc de blancs”

Designation of origin: Pla i Llevant de Mallorca

Serving temperature: 7 - 9 °C

Bottle format: Case of 6 bordelaise bottles x 0.75 litres.

Tasting note: Straw-coloured. Clean and bright, almost crystalline. Frank and clean on the nose. Fruit (tropical pineapple) and fermentation (banana) varietal aromas with very clean floral hints. Light and refreshing attack, which gives way to a balanced and pleasant passage through the mouth; slightly acidic, giving the wine an elegant freshness. Clean retronasal, which confirms the nose with hints of stony fruit (apricot, mango) and banana and green apple aromas. Silky finish in the mouth with a long, refreshing aftertaste that invites you to take another sip.

Pairing: Grilled fish and seafood. Cream of vegetable soup. Fried food and appetisers.

