

Novell White

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 with greenish reflections. Clean and bright, almost crystalline. Very intense on the nose; clean citrus fruit aromas, with very clean floral hints. Dry, 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. Silky finish in the mouth with a long, refreshing, fun aftertaste that invites you to take another sip.

Pairing: Fish in general. Vegetable-based dishes. Smoked fish salads. Cold soups.

