

## Novell White

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**Designation of origin:** Pla i Llevant de Mallorca

**Varieties:** Prensal, Chardonnay, Macabeo, Moscatel, Giró ros and Parellada

**Serving temperature:** 7 - 9 °C

**Alcohol content:** 12,5% vol.

**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.

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