



The Orange 2013 Grenache Blanc

A white wine made from selected grapes, 95% of Grenache Blanc and 5% of Pinot Grigio, marked with a pale, amber-like orange color. The aroma is complex and plentiful, with notes of toast and Brazil nuts complemented with hints of honey and tropical fruits. The curiosity about this wine is the traditional winemaking method, 6 months of maceration of the grape skins complemented with 20 months of ageing in oak barrels. The full-bodied and powerful taste of toffees is harmonious, with soft tannins and with a long aftertaste which enables the bottle ageing capacity of several years.

Serve this compelling wine at temperature of 12-15°C, as an aperitif, combined with selected cheeses or with spicy Moroccan or Asian cuisine specialties.

Alcohol: 13.5% by Vol.

Bottled: February 2017