



OREA

IGP Côtes Catalanes
White
Organic wine

Soil types:

Roussillon boasts myriad idyllic wine regions and microclimates that are conducive to producing organic wines. The technique focuses on the plant's well-being and by allowing it to thrive.

The vineyards for this label stretch over hillsides and wide claylimestone terraces clad with schist pebbles.

Varietal range:
Grenache blanc

Winemaking:

The fruit is picked at the peak of ripeness in the coolness of the early morning so as to preserve aroma. After the grapes have been destemmed and crushed, they are delicately pressed. The juice is selected and fermented separately depending on quality. Fermentation occurs at low temperatures of 14 to 18°C to maximise varietal expression.

Ageing:

In full tanks for a few months.

The wines are bottled young to fully preserve aromatic freshness.

Tasting notes:

Beautiful light yellow with green tints.

Fresh, delicate nose scented with white flowers and bush peach, enhanced with mineral notes.

The palate is clean at point of entry, generous yet lively and combines white fruit and citrus aromas, marked by a long, persistent finish.

Real harmony is exuded.

Cellaring capacity:

Should be drunk within the first 2 years.

Food pairings:

Makes the perfect partner for grilled white meats and fish.

Drink with tapas, seafood, summer salads, fish stew, fillet of sea bass baked in foil or veal ragout.

Serving temperature: Serve at between 10 and 12°C

The actual presentation may differ from the photo