

	CÍCLIC WHITE		"GRAND CRU" PLOT WINE	
	2016	Oxidative White wine aged in barrel	Viña Núria (Algerri)	1.074 bottles



TERROIR AND VINEYARDS



River stones from the Noguera Ribagorçana river with a high percentage of sand and gypsum.

Selection of White Grenache from our best plot.

Vineyard planted in 2006 with Southeast-Northwest orientation.

Biodynamic farming.

VARIETIES (1)

100% White Grenache from our best plot of Viña Núria, our "Grand cru".

VINIFICATION

Fermentation of the free-run must in new French oak barrels. Aged for 12 months without added sulfites, allowing the wine to oxidize slowly in the same vessels. Subsequent ageing in bottle for 84 months.

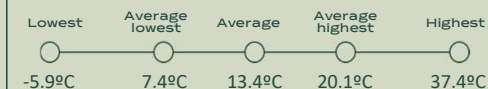
TASTING (3/12/24)

Complex notes of flint interwoven with salted butter, dried fruits, dehydrated yellow fruit, bergamot, and white flowers. Aniseed nuances, white pepper, mahogany, and iodized sensations.

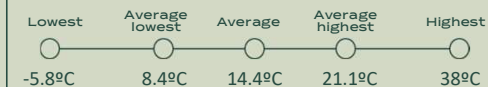
VINTAGE CONDITIONS

Viña Núria

Temperature in 2019

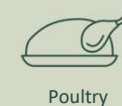


Average temperature last 8 years



PAIRING

Rice and pasta dishes of medium intensity, particularly spiced or truffled. Seafood or intense fish dishes. Poultry or pork.



 LAGRAVERA	CÍCLIC WHITE		"GRAND CRU" PLOT WINE	
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TASTING NOTES

	1	2	3	4	5	REMARKS
Colour	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Mouth	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						