

	CÍCLIC WHITE		"GRAND CRU" PLOT WINE	
	2024	White wine in foudre	Viña Núria (Algerri)	2.647 bottles



TERROIR & VINEYARD



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

Selection of White Grenache from our best plot.

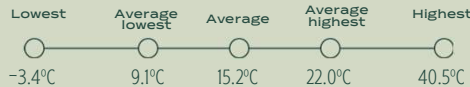
Vineyard planted in 2006 with Southeast-Northwest orientation.

Biodynamic farming.

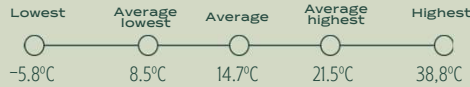
VINTAGE CONDITIONS

Viña Núria

Temperature in 2024



Average temperature last 8 years



Rainfall in 2024



Rainfall last 8 years



VARIETIES (1)

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

VINIFICATION

Direct pressing and racking. Clear must fermentation in a 2,000 l. Slavonian oak foudre. At the end of fermentation, the wine ages on its lees for 12 months in the same foudre.

TASTING (13/03/26)

A complex floral background of lavender and thyme, complemented by flinty nuances and citrus notes of bergamot and fennel, together with a creamy touch of mixed fruit. As it evolves, notes of coconut, white pepper and subtle iodine-like sensations appear.

On the palate, this vintage shows remarkable balance between alcohol and freshness, with medium concentration and a long, linear profile that extends to the back of the mouth. There, saline and mineral notes appear, promoting salivation and leaving the palate clean and layered with nuance. Silky in texture, it is deliciously complex and deeply evocative.

PAIRINGS

Rice and pasta dishes of medium intensity, particularly spicy or with truffle.
Seafood or powerful fish.
White meats or pork.



Seafood



Fish



White meat



Rice dishes

 LAGRAVERA	CÍCLIC WHITE		"GRAND CRU" PLOT WINE	
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TASTING NOTES

	1	2	3	4	5	Notes
Color	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Mouth	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date :						