



# BAGORDI

WHITE

GARNACHA



**Grape variety:** 100% White Garnacha

**Vintage:** 2025

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## ELABORATION

This wine comes from organically farmed vineyards planted in 2007 and trained on trellises, located on poor alluvial soils. It is the result of a carefully managed harvest carried out at optimal ripeness, between late September and early October.

After pressing, 80% of the wine ferments on fine lees in a concrete egg tank, while the remaining 20% ferments in 500 L French oak barrels for approximately six months.

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## TASTING NOTES

**SIGHT:** Straw yellow color, clean and bright.

**NOSE:** Good aromatic intensity, with predominant notes of white fruits such as apple and conference pear. Subtle hints of sourdough, yeast, and pastry derived from lees aging add complexity and elegance.

**MOUTH:** On the palate, it stands out for its pleasant fruity roundness and well-balanced acidity, providing freshness without excess. A full-bodied, persistent, and well-structured wine, with a long and enveloping finish.

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## FOOD PAIRING

Pairs perfectly with rice dishes, risottos, and pasta, as well as all types of fish and seafood. It also complements white meats and poultry, along with creamy or semi-cured cheeses. Ideal both as an aperitif and with light meals.

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*Serving temperature: 6–8°C*