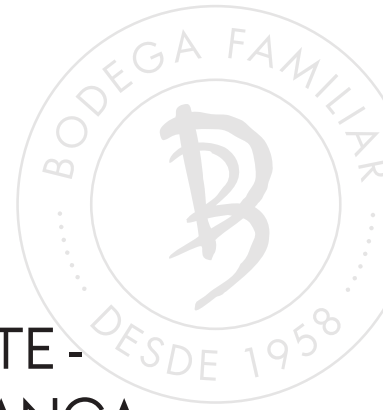




B O D E G A S  
**DOMINIO DE  
BERZAL**



## PARCELAS WHITE - GARNACHA BLANCA

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The grapes used to make this unique white wine come from a vineyard that has a very limited production. Only 1,900 bottles are produced each year.

### TECHNICAL DESCRIPTION

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**Grape Harvest:** Manual.

**Varieties:** 100% White Garnacha.

**Alcoholic Fermentation:** 15 days in French oak bocoys with temperatures no higher than 20°C. Aged for 5 months in bocoys.

### TASTING NOTES

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**Colour:** straw yellow, clean and bright

**Nose:** Without swirling the glass, one appreciates subtle aromas of mint, lemon peel, lychee and dry hay.

After aeration, mineral and graphite nuances emerge, infused with notes of powder and peach.

**Palate:** The wine feels silky and elegant, it is well balanced and has a medium weight. Aromatic herb flavours blend with pleasant mineral ones while hints of almonds and dried fruits are distinguished. The aftertaste is long and well balanced.

### RECOMMENDATIONS

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**Ideal drinking temperature:** Between 7°C and 10°C.

**Pairing:** Aperitifs, fish, light shellfish, white meat, pasta, pizzas and rice dishes.

### NOTE

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The label for this wine was designed by Nestor Basterretxea, and the drawings represent the small and irregular-shaped vineyards that comprise the Rioja Alavesa landscape.