

Bonica Blanc

*Organic Wine,
Vegan, Biodynamic
Farming*

DESIGNATION

OF ORIGIN:	Valencia
CLIMATE:	Mediterranean
GRAPE(S):	75% Macabeo, 25% Chardonnay
SOIL(S):	Clay
ELEVATION:	680 meters
VINE AGE:	25-35 years
FARMING:	Certified Organic, Biodynamic Agriculture
PRUNING:	Trellis
PRODUCTION:	835 cases



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Vineyards:

Located at an altitude of 680 meters in the Vega del Río Magro. The clay soils contain sandstones, gravel, and pebbles. Both the Chardonnay and Macabeo are trellis-trained.

Winemaking:

The grape varieties are vinified separately, depending on their optimal ripeness, to be destemmed and directly pressed, obtaining the free-run juice. Once clarified through cold application, fermentation takes place in stainless steel tanks at temperatures between 14°-16°C for approximately 25 days. The Macabeo wine is left in contact with its lees for a few days before being blended with the Chardonnay, which has been aged in new French oak barrels for 5 months.

Character:

Brilliant, straw-yellow color. Pronounced aromatic intensity with notes of tropical fruit, white flowers, and subtle smoky complexity from the well-integrated oak. Smooth and silky, with refreshing acidity and good length.

Gastronomy:

Recommended with appetizers, salads, smoked dishes, fish and seafood, pasta, fideuà, seafood rice dishes, Asian cuisine, and soft cheeses.