

Naipes, Musi

garnacha blanca

*Certified & biodynamic
organic wine (demeter)*

SUITABLE FOR VEGANS

DESIGNATION OF

ORIGIN:	Navarra
CLIMATE:	Atlantic, Mediterranean
GRAPE:	Garnacha Blanca
SOIL:	Sandy, Clay, Limestone
ALTITUDE:	420-450 meters
VINE AGE:	20-35 years
AGRICULTURE:	Ecological & Biodynamic
PRUNING:	Vessel and Trellis
PRODUCTION:	2000 cases



The Navarra region is located northeast of the Rioja border. It is a region that enjoys three different climatic influences - Atlantic, Continental and Mediterranean, as well as a great variety of soil types and elevations. This makes Navarra one of the most interesting regions for viticulture in all of Spain. This White Garnacha, rooted in noble wine land, is located in the area called Val de Resa, the municipality of Carcar. The harvest is carried out during the month of September, and after the selection in the winery, the bunches are subjected to destemming and slight crushing and pressing to go to tanks, where after 24 or 48 hours they are set off and ferment at controlled temperatures for 7 days. Later it's clarified and filtered before bottling.

MUSI Garnacha Blanca is a wine made for Vinos de Terruños by the Pastor Gilabert family in collaboration with the brothers Andres and Ramon Serrano pioneers in organic and biodynamic agriculture in Navarra, together with the oenologist Patxi Moriones, a winemaker with deep roots and exhaustive knowledge of the Navarra and Rioja region.

Vinification: Fermented with indigenous yeasts in stainless steel tanks at controlled temperatures.

Character: It has a nice light straw golden color, which turns with very soft green reflections. It is a very aromatic wine with floral notes and tropical pineapple fruits. In the mouth it is an authentic aromatic explosion of fruits and citrus, very persistent with contained acidity and a very pleasant long finish.

Gastronomy: It is an ideal choice as an aperitif. Accompanies all kinds of salads, seafood and fish. It also works perfectly with soft cheeses.