



SIERRA NORTE

















Mariluna Valencia 2023

\$15.15

* Suggested retail price



 Organic  Vegan

	Product code	14234001
	Licensee price	\$14.39
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Valenciana
	Appellation	Utiel-Requena
	Varietal(s)	Verdejo 85 %
	Varietal(s)	Macabeu 15 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Dry
	Sugar content	1.4

TASTING NOTES

A bright, clean, straw-yellow colour. Very aromatic in the nose, fresh and with notes of white flowers, citrus and apricot. In the mouth it is pleasant, with good acidity, complex and with a creamy touch. It is rich and with a long aftertaste.

PRODUCT NOTES

The grapes for this organic and vegan wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

PRODUCTION NOTES

Pre-fermentation maceration before pressing in order to extract more aromas a full mouth. Gentle pressing for the extraction of the free-run juice. After that the most goes through fermentation at a low temperatura of 13-14°C, followed by an ageing of the wine in the tank with its fine lees for 2 months with weekly stirring-up of the lees to add complexity.

