

XENYS

Wine

White wine

Grape variety

Chardonnay - Moscatel

Organoleptics features

Transparent with greenish reflections. It offers us a subtle and delicate bouquet with citric and floral hints. In mouth it is well-balanced and harmonious with just enough acidity to provide freshness and liveliness.

Wine making

The grapes are destemmed and the vinification process is carried out in stainless steel tanks for 15 days with a maximum temperature of 14° C.

Denomination of Origin Jumilla



Alcohol

13% alc./vol.



Europallet

Cases 6 bottles
Cases x layer 12
Layers 5
Bottles/pallet 360



Bottle Borgoña 750 ml
Cork Silicone Xenys
Cap Complex Xenys
Front label Xenys White Wine
Back label Xenys White wine
Regulatory Board Strip CRDO Jumilla



Optimal storage temperature: 8ºC.

Best before: 2 years.

