

## Pas dels Cabrets Blanc



pas  
dels  
cabrets

Blanc

Country of origin:	Spain
Region:	D.O. Catalunya
Grapes:	60% Macabeo, 40% Xarel.lo
Content of bottle:	0,75 l
Type:	Steel tanks
Alcohol:	11,5%
Acidity:	4,3 g/l
Residual sugar:	3,0 g/l
Bottle cap:	natural cork
Awards:	silver medal Mundus Vini 2009

### Tasting notes:

Pale yellow with green highlights. On the nose striking aromas of green fruit (green apple and Williams pear) accompanied by citrus and herbal nuances.

On the palate very light and fruity. Well-integrated, balanced and appreciable appearing acid. Mid final with fresh and pleasant finish.

Serve at: 8 - 10 °C

Goes well with summer salads, fish, seafoods, rice dishes and pasta.