

# TARDOR

## White Grenache - Chenin

Table wine

### Tasting Notes

Tardor, named for the shades of autumnal colors it reflects, is an authentic orange wine.

Its grape varieties undergo co-fermentation and skin maceration for 15 days, allowing for their maximum expression. To ensure gentle extraction, manual punching down is carried out.

It is then aged for 6 months in 5-hectoliter French oak barrels on fine lees with constant stirring to impart aromas of sweet spices and light, silky tannins, aiming for an expression reminiscent of Jerez wines.

### Wine Characteristics

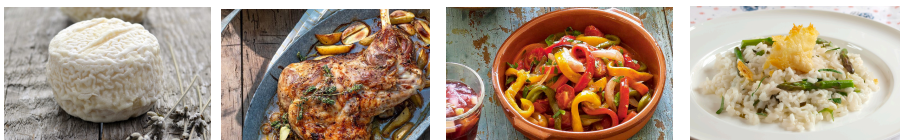
Acidity - Freshness	● ● ● ● ●
Body - Complex	● ● ● ● ●
Tannins - Moderate	● ● ● ● ●
Fruity - Dried apricots, Orange zest	● ● ● ● ●
Finish	● ● ● ● ●

### Some aromas



### Food and wine pairings

- Crottins de Chavignol
- Grilled lamb shoulder
- Escalivada
- Asparagus and Parmesan risotto



TERRA REMOTA 

Granite Soil  
Organic farming