BODEGAS PINORD · SPAIN

Clos 15, Blanc de Blancs Penedès, 2023

Penedès D.O., Vilafranca del Penedès, Barcelona, Penedès, Catalunya



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Muscat	11%	2023 · 750 ml

STILL · WHITE · DRY | KOSHER · MEVUSHAL

Tasting notes

Appearance: Pale lemon yellow, bright and clear with greenish reflections. Nose: Green apple, white peach and citrus, complemented by orange blossom and gentle tropical notes. Palate: Dry, light and fresh, with clear white-fruit flavours, balanced acidity and a subtle chalky character. Finish: Clean and refreshing, with lingering citrus peel and delicate floral notes.

About the wine

A still white from Penedès, fermented cool to keep its aromas and made under rabbinical supervision. It is mevushal: briefly flash-heated so the wine stays kosher whoever pours it. Pinord's Tetas family, now in its fourth generation, has converted its own vineyards to certified organic farming.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Seafood, grilled fish, salads, pasta with lemon or herb sauces, chicken, roasted vegetables and mild cheeses.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Penedès: peh-neh-DESS