



## PORCELLÀNIC<sub>ORANGEBI</sub>

2012 Xarel.lo | Ton Rimbau | D.O Penedès

100% Xarel.lo. This is a highly expressive natural wine, completely handmade, biodynamic and organic without added sulfites. Non-filtered. The distillery has been featured in magazines and blogs. This wine can be enjoyed at Michelin Star restaurants, including El Celler de Can Roca and Noma. Produced in small batches of only 1056 numbered bottles. Food Pairing: All types of fish and meat dishes.

### **Tasting notes**

#### **Color**

Orange with copper hues.

#### **Aroma**

Fresh and intense aromas of forest flowers.

#### **Taste**

Elegant and full bodied with a long finish. Notes of tart fruit followed by a strong minerality. Serving Suggestion: Best served without disturbing the contents of the bottle. The bottle should not be shaken, laid down in a horizontal position or transported in non-favorable conditions. If so, it should be rested a minimum of 2 days to settle in a vertical position. This is due to the fact that this wine has not been filtered. At no moment should the bottle be stored in a horizontal position, as the wine would be served in a hazy or non-clear state.