

CANALLAS WHITE

“ DARING SOULS ”

D.O.P VALENCIA

VARIETIES

50% Merseguera and 50% Moscatel.

VINEYARDS AND SOIL

Grown in vineyards, that are upwards of thirty years old, consisting of clay/limestone soils situated in Font de La Figuera, in the area of Terre dels Alforins at an altitude of 650m.

WINEMAKER'S TASTING NOTES

Pale straw colour. Subtle nose but with some complexity. Fresh notes of white fruits stand out with touches of citrus. On the palate: smooth, refreshing and with a long and pleasant finish. Consume at between 4° and 8°C.

PAIRING SUGGESTIONS

Canallas is perfect to enjoy as an aperitif. It pairs perfectly with seafood tapas, light starters and rice dishes.

★ TECHNICAL DATA

pH 3,35
Total Acidity : 5,2g/L
Residual Sugar : <4
Alc : 12 % Vol.

🍷 PALLET

Format : 0,75
Box Bottles : 6
Pallet Bottles : 750



Canallas is a white wine made with 50% Merseguera and 50% Moscatel, with an unashamedly young attitude.

A wine recommended as much for improvised aperitifs, as for those lunches that turn into suppers. The ideal partner to take with you to an unexpected dinner.

Did you know? The label was designed inspired by the latest urban murals and street art.