



UBY BIO N°21

Fruity White

Round & Fresh

PROFILE

Dry ————— Sweet
Mineral ————— Fruity

TERROIR

Region : Southwest of France
Appellation : IGP Côtes de Gascogne
Certification : Organic farming
Soil : Sandy-loam and clay lands
Average yield: 50 HL

VARIETIES

Colombard – Sauvignon – Ugni blanc

VINIFICATION

Night harvest, whole fruit maceration, pneumatic pressing.
Low temperature fermentation and maturation on fine lees.

TASTING NOTES & FOOD PAIRING

- ∟ White peach - Grapefruit
- ⇒ Citrus notes
- ✂ Aperitif, seafood, sushi, white meat or cheese
- 🧊 Serve chilled at around 10°C

Ageing potential: Best to drink within the year

Alcohol degree: 11%

PACKAGING

Case : 6 bottles

Euro pallet of 5 layers of 21 cases : 630 bottles

Bottle Barcode: 3 76 00 85 61 041 5

Case Barcode: 3 76 00 85 61 141 2

Back label : French / English

