



Anecoop Bodegas

Dominio de Unx White Sur Lie

Our white Grenache project began 10 years ago, recovering the plant material from old vines and using it to plant our white Grenache on well ventilated hillside soils at an altitude of 650 m (brushland). The must is fermented at a controlled temperature. Once fermentation has finished, the fine lees are worked on to extract all of the variety's positive attributes.

Our Tasting

Visual : Brilliant, clean, straw-yellow colour, with metallic hints.

Olfactory : Subtle aromas, with dominant floral and white fruit hints and a mineral finish. Subtle menthol, citrus and aniseed notes.

Gustatory : Unctuous, creamy and full-bodied on the palate, with a lingering finish. Very pleasant aftertaste with apricot, peach and fresh citrus hints. Good balance between fruit and acidity. Very pleasant aftertaste.

Pairing : Perfect with cold meats, salads, stir-fried vegetables, Mediterranean dishes (rice, pasta and fish), Asian food and white meat.

Country

Spain

D.O. / Area

D.O. Navarra

Producer

Bodegas San Martín

Type

White

Grape

100% White Grenache

Alcohol

13%

Bot/cx

12

Awards



Guia Peñín
87 Points



Mundus Vini
Gold Medal



Wine Advocate
Robert Parker
87 Points



Berliner Wine
Trophy Berlin
Gold Medal