

THE BORDERLESS EUROPEAN WINE

OENOPE WHITE 2020



REGION : Italy - France

TYPE : White wine

VINTAGE : 2020

BOTTLE SIZE : 0,75 cl

GRAPE MIX : Chardonnay 34%, Chardonnay 33%, Riesling 33%

VINIFICATION : Parallel vinification in stainless steel tanks.
Blending after 9 months maturation. Bottling 3 months after blending.

YEARLY PRODUCED BOTTLES : 6.000

ABV : 13,5%

COLOUR : Intense straw yellow

AROMA : Fresh Bouquet ! Complex floral aromas, hawthorn, acacia, honeysuckle. Citrus, lime peel, orange zest, candied lemon. Notes of yellow-pulp fruit develop, peach, apricot. Hints of cream and brioche.

FLAVOUR : Enchanting. Sapid. Fresh. Fruity. Precise. Very well balanced. Ideal acidity. Huge complexity. Citrus. White peach. Pleasant flavours of gariguet strawberries. Soft, agile, and enveloping palate. Very long and persistent finish with refreshing aftertaste.

SERVING TEMPERATURE : 7 - 10° C

PAIRINGS : Aperitif, sushi and sashimi, scallops with leaks fondue, grilled squids with saffron lemon and parsley, vegetable risotto, white meats. Fresh goat cheese. Apricot pie, cherry clafoutis, lemon cake.

AGING POTENTIAL : 4 - 6 years



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THE BORDERLESS EUROPEAN WINE

OENOPE RED 2020



REGION : Spain - Italy - France

TYPE : Red wine

VINTAGE : 2020

BOTTLE SIZE : 0,75 cl

GRAPE MIX : Cabernet Sauvignon 60%, Gamay 20%, Barbera 20%

VINIFICATION : Parallel vinification in stainless steel tanks.
Blending after 9 months maturation. Bottling 3 months after blending.

YEARLY PRODUCED BOTTLES : 6.860

ABV : 13,2%

COLOUR : Intense ruby red

AROMA : Great complexity ! Red fruits, raspberry, cherry, plum. Black fruits, blackcurrant, blackberry, black cherry. Spicy black pepper and cinnamon hints. Delicate floral nuances of carnation and mint.

FLAVOUR : Impressive flavours harmony. Red and black fruits character, dried cranberries. Cheery and plum jam. Tiny spicy notes. Very well integrated acidity and silky, soft, and molten tannins. Gentle attack, elegant and generous body. Very long and persistent finish.

SERVING TEMPERATURE : 16 - 18° C

PAIRINGS : Looking very good on Aperitif. Brave enough to face cold cuts. Assertive with both roasted red meat and poultry. Excellent with medium matured cheese.

AGING POTENTIAL : 6 - 7 years



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