



Product Information

Area : Valencia

Wine style : Sparkling

Style : Sweet

Alc (%) : 7

Description

Naranja Ché is a family-owned business. The Antelo Mencheta family has five generations of experience growing oranges, grapefruits and blood oranges. In the Tarongino project, they combined their passion for citrus and wine.

Naranja Ché's orange and grapefruit orchards are located in the foothills of the Sierra Claderona in Sagunto (Valencia). The walled city of Sagunto, whose history dates back to the Roman Empire, also has a long history of growing citrus.

Tasting Note Appearance: Amber with golden tones and thick, slow-falling tears. Lightly sparkling. An explosion of citric aromas combined with hints of quince, honey and orange blossoms. A sweet attack and a long fruity taste. A finish reminiscent of orange blossoms together with the peel of our oranges.

Food Matching Appetizers, light meals, chocolate desserts and cocktails.

Terroir/Vinification

Climate Mediterranean

Geology Clay loam

Harvest Manual harvest

Vinification The orange juice is fermented in stainless steel tanks at 10-12 °C over 4 days. After fermentation, the wine is macerated with orange peel for 2 days.

Acidity 7.5g/L

PH 3.7 ± 0.5