



**Packaging:** glasflaska  
**Quantity per box:** 6  
**Volume:** 750 ml  
**Vintage:** 2022  
**Alcohol:** 12 %  
**Serving Temperature:** 6 °C

## Nox Snow White

**Spain, Penedes**

**Vintage:** 2022

**Type:** Red wine

**Grapes:** Macabeo, Muscat, Parellada, Xarel·lo

**Systembolaget's Art No:** [75658](#)



**About the Product:** Nox collection finns i vitt, rött och rosé och har skapats i samband med World Nature Foundation för att stödja ugglornas överlevnad i vingårdarna.

**Producer:** Bodegas Pinord S.A., [www.pinord.com](http://www.pinord.com)

**About the Producer:** The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetras family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetras set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetras, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

**Color:** Brilliant with a slightly greenish yellow hint.

**Aroma:** Fresh and fruity, reminiscent of the varieties from which it is made, along with citric aromas.

**Taste:** Slightly acid on the palate, giving it a young character. Pleasant and light.

**Residual Sugar:** 2,1 g/l    **Acid:** 5,5 g/l

**Alcohol:** 12 %

**Goes Well With:** 🍷 🍝 🐟 🍗 🌿

Pasta with pesto or tomato sauce, or all kind of Pizza.