



Sea Soul N°7

CRUSOE TREASURE
UNDERWATER WINERY



Extraction Date: 09/28/2018

Limited Edition: 2.500 bottles

Packaging: Boxes of 1, 2 or 6 bottles. Every bottle comes with specially designed gift box and booklet. A Japanese artist has represented the marine species of the underwater cellar through watercolor paintings.

Production: Aged on lees for 4 months and undersea treasuring for 6 months.

Varietal: White Grenache

Appellation: Terra Alta, Catalonia, goblet ancient vineyards.

Specific Region: Batea

Alcohol Content: 14,5% Vol

UNCORKING

Ideal storage temperature: 12°C (53.6°F)

Recommended serving temperature: 5°C (41°F)

TASTING NOTE

👁 **Visual:** Brilliant color, straw yellow with green hues. Clean and very bright.

👃 **Aroma:** Elegant and earthy. Mineral hues of cobble stone, volcanic rock and granite. Fresh fruit of pineapple, peach and plum. In glass appearance of honey, sweet ripe melon and pear aromas. Full character with spicy notes.

👄 **Flavor:** Intense, bold and full body, glycerin and silky, with a well-balanced acidity. Retronasal with fresh, citric and menthol, finishing in peach and plum. Very refreshing and structured.

ENOLOGIST

Dr. Antonio T. Palacios, Head Enologist Bodega Crusoe Treasure

