



TYPE

White wine

GRAPE VARIETIES

Verdejo

VINIFICATION

Vinification in stainless-steel tanks for 25 days at a maximum temperature of 15 °C. After the fermentation the wine has remained in stainless steel tanks until bottled.

TASTING NOTES

Attractive light-bodied greenish yellow color, displays an elegant and pleasant aromatic bouquet highlighted by floral notes and ripe fruits. Well-balanced and structured on the palate, with sweet and fine notes of white (pear, apple) and stone fruits (apricot) next to a freshly acidity that balance a tasty and long finish.

PAIRING FOOD

Ideal to pair with cooked seafood, fish, pasta, salads and white meats.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 8 °C and 10 °C.



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Scan for nutrition information and ingredient list:



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended