



TYPE

White.

GRAPE VARIETY

White grapes from Rueda.

WINE MAKING PROCESS

The wine making process is made in stainless steel tanks, controlling their temperature. Once the fermentation process is over, the wine remains refrigerated in the tanks until it is bottled.

WINE TASTING

This wine has a bright color and smells of white flowers, fresh fruit and it also has a tropical scent. Once in the mouth, it shows a balanced and slightly acid taste. It is an easy-drinking and pleasant wine.

FOOD PAIRINGS

Seafood as stuffed mussels, oysters, shrimps, and scallops, fish, vegetables, rice and pasta.

PRESERVING TEMPERATURE

It is recommended to store the wine in locations devoid of smells, room temperature around 15 °C and controlled humidity.

SERVING TEMPERATURE

Between 12 – 13 °C.



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.