



Production

The grape is softly pressed with a minimal colour extraction.

The wort is slightly cleaned for it to be afterwards fermented at 16°C.

There is no malolactic fermentation.

Clarification and cold stabilization processes are done.

Bottling where all yeasts that took part in the fermentation process are kept.



Type of wine

Young white wine. Wine from Castilla y León region

Alcohol content

12,5°

Grape variety

Tempranillo

Formats

75 cl. bottles

Presentation per box: 6 bottles.

Features

Appealing salmon-pinkish bright colour. Its aromas are a blend of fruits and flowers, cherries, strawberries and roses.

This wine is surprising on the palate, young, modern, easy to drink, one must drink it very cold and at the end it gives a pleasant acid sensation in the mouth.

Gastronomic recommendations

It is particularly recommended for pasta, rice, sweet-and-sour dishes... And to drink on its own.

