



WINE MAKING: The harvesting of the Viura variety began during the second fortnight of August. The draining method is used to obtain the flower must with which the alcoholic fermentation is carried out at a controlled temperature of 14°C to 18°C during 15 to 20 days, resulting in a white, very aromatic wine with a very pleasant greenish colour.

COLOUR: Bright greenish-straw yellow colour.
AROMA: Fruity, with aromas of apple and tropical fruit of great intensity.

TASTE: Soft, fresh and of a persistent attack. Rounded, harmonious and with good balance between fruit and acidity.

AFTERTASTE: Persistent and long with reminiscences of white fruits. Rich and pleasant aftertaste.

PAIRING SUGGESTIONS: Sea food and fish.



80% Verdejo
20% Viura



10°C

6 BOTTLES CASE

BOTTLE CODE

8423513000244

CASE CODE

28423513000125

WEIGHT

7,5 kg.

CASES PER PALET

125

LEYERS PER PALET

5

CASES PER LAYER

25

EUROPALET WEIGHT

962 kg.