

TAPAS

VIURA+VERDEJO



REGION: D.O. IGP CASTILLA

GRAPE VARIETY: Viura and Verdejo

ALCOHOL: 11% Vol.

SERVING TEMPERATURE: 6º

ELABORATION

Clean grape must, fermented without the presence of marc at a temperature not exceeding 20 °C for 10-12 days).

FOOD PAIRING

Perfect with tuna, seafood or salmon tapas. It goes well with grilled or baked white fish.

TASTING NOTES



COLOR: greenish yellow.



NOSE: Floral aroma, tropical fruits and fresh.



PALATE: With a very pleasant acid sensation when tasted.

