



ARINDO





ARINDO 2023

TYPE

White wine

GRAPE VARIETIES

Verdejo

VINIFICATION

Vinification in stainless-steel tanks for 25 days at a maximum temperature of 15 oC. 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.

FOOD PAIRINGS

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

WINE STORAGE

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

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 8 $^{\circ}\text{C}$ and 10 $^{\circ}\text{C}.$

UPC: 851115002300

CASE SCC: 10851115002307



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

GUIA PEÑIN 2023 92 POINTS

GUIA PEÑIN 2022 90 POINTS

GUIA PEÑIN 2021 90 POINTS