

**DOÑA BLANCA 2021****TYPE**

Aged white wine

GRAPE VARIETIES

Doña Blanca

VINIFICATION

This wine has been produced with Doña Blanca -also known as Malvasía Castellana- grapes sourced from a vineyard called El Carrueco, planted in 1920 in the traditional “vaso” system on very sandy soils that surround our winery. Half of the juice was fermented in French oak barrels and the remaining juice was fermented in a small stainless-steel tank, maturing with its fine lees for those 6 months to add beneficial textures and flavours. In the end, a coupage of both vinifications is carried out.

TASTING NOTES

Bright straw color. The aromas rise up, displaying almonds and nuts, white flowers, peach skins, and predominant notes of ripe yellow apples. Flavorful and saline touches typical of the terroir where the grapes are grown. Well-balanced on the palate with a hint of flowers on a long, gently spicy finish that leaves apple and pear nectar notes behind.

FOOD PAIRINGS

It is a perfect match with appetizers, rice dishes, fish, shellfish, a variety of salads and pastas, white meats, fresh and young cheeses.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 oC and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 8°C and 10 °C.

UPC: 811449030523

CASE SCC: 10811449030520



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
92 POINTS