



VERY FINE VINOS
EXPORT MANAGEMENT

LA MÁS MONA DE TODAS

White

TECHNICAL DATA



D.O.: Cariñena
Grape varieties: Viura - Chardonnay
Alcohol content: Alc. 13%

WINEMAKING PROCESS



Destemmed grapes, with light maceration for 5 hours at 12°C. Temperature-controlled fermentation at 18°C (64 °F). After clarification and stabilization, the wine is filtered before bottling.

TASTING NOTES



Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavoursome, open and light, with a fresh finish.

FOOD PAIRING



It pairs well with shellfish, seafood, delicate patés and canapés. Serve at 7-10 °C (45-50 °F).

LOGISTICS



Euro pallet: 100/600 bottles (6v) American pallet: 70/840 bottles (12v) Cases Weight : 6 bottles: 7,011 Kg 12 bottles: 14.022kg
Weight box: 1 box of 6 bottles: 7,011 K
Bottle Bar Code: 8410451011654
Boxes Bar Code 6 bottles: 68410451011656
Boxes Bar Code 12 bottles: 18410451011651



WINES