



VERY FINE VINOS  
EXPORT MANAGEMENT

# LA FEA WINES

## La Fea White



### TECHNICAL DATA



D.O.: Cariñena  
Grape varieties: 80%Viura - 20%  
Chardonnay Alcohol content: Alc. 12,5%

### WINEMAKING PROCESS



De-stemmed 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



Palletization data: 25x4 o 25x5 boxes,  
Boxes Bar Code: 68410451008250  
600 o 750 bottles.  
Weight box: 1 box of 6 bottles: 7,011 K  
Bottle Bar Code: 8410451008258



WINES