



WINES

LA FEA WINES

La Fea White

la fea

TECHNICAL DATA



D.O.: Cariñena

Grape Varieties: 80% Viura, 20% Chardonnay

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



Cases of 6 bottles

600 bottles/pallet

Europallet

Case weight: 7 kg

Bottle Bar Code: 8410451008258



VERY FINE VINOS
EXPORT MANAGEMENT