WINES

LA MÁS MONA DE TODAS

White

TECHNICAL DATA

D.O.: Cariñena
Grape Varieties: Viura - Chardonnay

WINEMAKING PROCESS

Destemmed grapes, with light maceration for 5 hours at 12ºC. Temperature-controlled fermentation at 18ºC (64 ºF). 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 ºC (45-50 ºF).

LOGISTICS

Cases of 6 bottles
600 bottles/pallet
Europallet
Case weight: 7 kg
Bottle Bar Code: 8410451011654

VERY FINE VINOS
EXPORT MANAGEMENT