

DES CARAO

Semi-sweet White Tempranillo 100%



Maceration with skins at low temperature for 8 hours to extract aromes; stripping and fermentation at 15°C.

Tasting: Strength and fresh, with notes of banana and tropical fruits. Fresh and delicate due to its natural needle that confers complexity and structure. Magnificent acidity with fatty structure.

Pairing: Ideal with salad and cold snacks

Wine from Spain

