

# DE<del>S</del> CARAO

### **Semi-sweet White** Tempranillo 100%

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

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

**Pairing:** Ideal with salad and cold snacks

Wine from Spain

lovemarktrading.com





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