



Descarao Semi-Sweet White

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

Once 9° of alcohol is reached, the fermentation is stopped by cold in a natural way, in this way we achieve that sugars remain unchanged in the wine and, in the mouth we can perceive a natural sweetness. This process is carried out in isobaric stainless steel tanks that allow to keep part of the carbón generated in the fermentation, which gives the wine that natural needle so characteristic.

Our Tasting

Visual : Golden yellow, clear and transparent.

Olfatory : Strength and fresh, with notes of banana and tropical fruits.

Gustatory : Fresh and delicaded due to its natural needle that confers complexity and structure. Magnificent acidity whith fatty structure.

Pairing: Ideal with salad and cold snacks

Country
Spain

Producer
Bodegas Altovela

Area/Region
Vino de la Tierra de Castilla

Vintage
Mid September

Alcohol
10%

Type
White

Grape
100% Tempranillo

Bot/cx
12

Not available in
New Jersey, New York

