ARRAYÁN ALBILLO REAL

FRUITY AND MINERAL, FRESH, GENEROUS AND COMPLEX.

- Tasting Straw yellow in color, with aromas of stone-fruits, honey and fennel. Mineral and spicy, this wine is elegantly flavourful and velvety in the mouth.
- Match with Aperitif snacks, white fish, rice dishes and cheese.

TASTING SHEET

- Varieties 100% Albillo Real
- Ageing 7 months in 300 and 500-litre French oak casks.
 - Alcoholic strength 13% vol.
 - pH 3,09
 - Overall acidity 5.55 g/l
- Winemaking Cold maceration with the skins for 2 days. Pressing and spontaneous fermentation are carried out at controlled temperatures.