



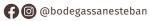
WHITE WINE FERMENTED IN BARREL



- Straw yellow colour.
- White flowers, pineapple aromas, good paired with lime citrus notes and tangerine peel. It has bakery and oaky wood hints at the background.
- It presents itself tense, fresh, and flavourful in the mouth. Citrus notes reappear with a subtle touch of wood.

 A long lively persistent finish.
- Very elegant and expressive wine.
 Excellent to accompany white meats, baked fish and Japanese food.
- (%) 10,5-13,5 % vol.
- (P) Optimum consumption temperature: 10-12 °C

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