



# 6 cepas 6 WHITE



## GRAPE VARIETIESES

Viura, Verdejo, Chardonnay and Tempranillo white.



## ALCOHOL CONTENT

13-13,5% vol.



## WINEMAKING

Wine made from a careful selection of different varieties of white grapes.

After a light pressing and a cold maceration for 24 hours, the clean must ferments a first phase in stainless steel tanks and finishes the fermentation in new American oak barrels. Once the alcoholic fermentation is finished, the wine is kept in contact with its lees in the barrels for at least three months.



## TASTING NOTES

Lemon yellow color, with golden rims.

High aromatic intensity. Ripe fruits such as pineapple and banana, vanilla and caramel from its time in oak.

Sweet sensation in the mouth, high body, balanced acidity and citrus rind flavors that together with the wood add complexity and lengthen the sensations.



## SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 8-10°C.

Ideal for marinating with seafood, fish, all types of rice dishes, pasta and any type of appetizer.