



LA NIÑA DE MIS OJOS 2021

Friendly, young, seductive and refreshing white wine.

VARIETY

40% Sauvignon Blanc & 60% Viura

WINEMAKING

The must is fermented in stainless-steel tanks at 15°C, very low temperatures to gently extract the best organoleptic characteristics of both of its grape varieties.

TASTING NOTES

Straw yellow, clean and bright.

A balanced aromatic intensity in which exotic and tropical notes are combined (stone fruit like peach) along with some citric touches.

In the mouth it is friendly, fruity and unctuous with a sweet and soft finish.

FOOD PAIRING

It is ideal to pair with a wide range of dishes, from appetizers to fish, seafood, paellas or desserts as raspberries cheesecake.

SERVICE TEMPERATURE: 6-8°C.

ALCOHOL: 12,5%