

LA NIÑA DE MIS OJOS

Friendly, young, seductive and refreshing white wine.

VARIETIES

Verdejo & Sauvignon Blanc

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 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.

TEMPERATURA DE SERVICIO: 6 - 8°C

ALCOHOL: 12%


ALTANZA
El Arte de Compartir
- RIOJA -

