



SEÑORIO DE VAL WHITE (D.O. VALDEPEÑAS)



Winemaking: White wine made from carefully selected grapes from our own vineyards. After a light crush, it is decanted for 12 hours at 9°C to ultimately initiate the alcoholic fermentation at low temperature to obtain the maximum varietal aromas in the wine.

Tasting notes:

- **Colour:** Bright and clean with green hues.
- **Nose:** Medium to high intensity. Hints of pear and melon.
- **Palate:** Pleasantly sweet, fruity mouth-feel.

Serving advice: Best served at 6-8°C with fish and seafood such as Tuna, Turbot or Cod. It can also be served along with roasted poultry provided it is not too spicy.

