

EL SECRETO DE CANDELA



Rias Baixas
DENOMINACIÓN DE ORIGEN

Data sheet

The productive process is performed with the highest technology: pneumatic presses, cooling and filtration equipment, bottling and labelling system with modern machinery. We also utilise stainless steel tanks with cooling jackets that allow a better control of temperature and, finally, the product is placed in a thermal insulated warehouse to ensure that the quality is preserved

DESIGNATION OF

ORIGIN: Rías Baixas, “Salnés Valley” area

VARIETY: 100% Albariño grape

VINEYARD: Selection of vineyard belonging to wine growers of the area

BOTTLE: Burgundy with a copper colour sensation, with capacity 75 cl

CORK: 44 * 24,5 mm DIAN 1

PACKAGING: Cardboard box 6 units of 75 cl each

SERVING TEMPERATURE: Between 10º and 12º C

GASTRONOMY: Perfect to be accompanied with any snack, fish, seafood or white meat

Tasting notes

VISUAL PHASE: Light gold with hints of green

SMELLING PHASE:

Aromas of citric and exotic fruits, herbs, with fresh floral and creamy scents

TASTING PHASE: Pleasing and unctuous taste that reminds oneself of stone fruits and aromatic plants. Very personal, citrusy and pleasant smoked finish

Analysis

ALCOHOLIC GRADUATION: 12 º

TOTAL ACIDITY: 6,66 g / l