



Variety: Tamarugal

Vintage: 2019

Type of wine: dry

Awards: 91 points, Super Premium (CAV 2020 Wine lovers club)

Tasting notes

Eye: Pale yellow with silver reflexions.

Aroma: Very fruity, pleasant, and fresh aroma. Aromas of bitter lemon rind, grapefruit, pineapple, pear, green apple, peach, mango honey, guava can be perceived. Floral and mineral notes with vegetative notes in lower intensities

Taste: Medium-plus acidity, with soften bitterness, medium-plus finish

Food matching: Ceviche, seafood garden, quinoa salad with fresh leaves, tomato, and cucumber

Serving temperature: 4-6°C

Note: It is a wine that has been coarsed- filtered to keep organoleptic properties (taste and aroma), so it is susceptible for decantation. It is a visual aspect; it is not a problem related to the wine.