



Wine technical data

Variety: Tamarugal

Vintage: 2019

Type of wine: Sweet

Alcohol level: 13,4°GL

Awards: 90 points, Super Premium (CAV- 2020 Wine lovers club)

Tasting notes

Eye: Pale yellow with silver reflexions

Aroma: Fruity as lemon rind, pear, green apple, peach, mango honey, sultana raisins, tumbo, tuna and floral notes.

Taste: Strong salty notes. Medium-plus alcohol, medium finish.

Food matching: Cheesecake or mango cake, alfajor of Pica (Pastry case), chumbeques

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.