



CASA DE LA VIÑA WHITE (VDLT CASTILLA)



Winemaking: White wine produced with carefully selected grapes from our own vineyards. After a light crushing and cold maceration, it is decanted for 12 hours at 10°C to ultimately initiate the alcoholic fermentation at low temperature to obtain the maximum varietal aromas in the wine.

Tasting notes: Pale shimmery yellow with subtle green hues. Bright and appealing. Distinct tropical fruit aromas, well integrated, with hints of citric fruit and floral notes. Fresh and elegant with a smooth, silky palate. Palpable fruitiness. Subtle finish full of nuances. A feast for the senses.

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

