

VALTEA

CUVÉE ESPECIAL

RÍAS BAIXAS
APPELLATION OF ORIGIN

Grape variety: Albariño

Wine Making

Elaboration: White wine made with the Albariño variety. It comes from a selection of grapes and it has been on its lees applying the "batonage" technique, a part of it has rested in French oak **barrels for 6 months.**

Cata

Appearance: Straw-yellow colour with golden glints, very clean and bright.

Aroma: High aromatic complexity with fruity nose of apricot, pineapple and pear.

Taste: The palate is powerful, fleshy and very fruity

Serving temperature: Serve at 10-12 °C

Marriage: This wine can be enjoyed with fish, seafood, fresh cheese.

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