



CARROLEÓN BLANCO

Albarín fermented in barrels

The wine is made 100% from the Albarín Blanco grape. Mechanical, nocturnal harvesting. Cold maceration for 48 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in French oak barrels and aged in barrels on its lees for five months.

TASTING PROFILE SHEET: A bright yellow colour with greenish highlights. An aroma of fresh fruits, with vegetable and herbaceous notes standing out with subtle vanilla hues from the barrel, enhancing the overall complexity. Fresh, acidic, fruity, full-bodied and flavourful and lingering in the mouth. Well balanced and good volume which is increased by the aging on its lees.

ALCOHOL CONTENT: 13.50%.

PAIRING: It goes well with fish, pasta, seafood, and lightly-seasoned rice dishes. Serve at a temperature between 8 and 10 °C.

IN THE NEWS

91 Guía Peñín points.