



LA GRANADILLA

VIÑEDOS Y BODEGAS



DOMINIO DE LA GRANADILLA

FINCA VALDELAVACA

TASTING NOTES

Straw yellow colour with greenish hues, clean and bright. Nose of good aromatic intensity of white fruit and pips with hints of aniseed.

On the palate it has a pleasant entry that gives way to the freshness of the wine, recalling the fresh fruit (apple, pear) and the aniseed aromas that we found on the nose.

VINEYARDS



Surface area: 30 Ha.

Type of soil: Stony, rich in calcium and magnesium.

Age of vines: 10-20 years

Type of plantation: Trellis

Own vineyards: The work in the field is very careful and always respecting the environment.

WINEMAKING



Harvest: Mechanised night-time harvest.

Fermentation: In stainless steel tank, slow and at a temperature of less than 15°C.

Alcoholic content: 13 % Vol.

GASTRONOMY



This wine is suitable for aperitifs and to accompany fish, seafood, pasta, rice and white meat dishes. It goes well with smoked meats, mild cheeses and Serrano ham.

Best served at a temperature of 7-9°C.

PACKAGING



Packaging: Cardboard boxes of 12 bottles.

Bottle: Burgundy 75 cc, moss colour.