

Viña Amalia



Description

Type: Medium-dry white wine.

Variety: Coupage "Pedro Ximénez" as a blend base, Muscat, "Baladí", "Verdejo" and "Torrontés".

Production : Light White wine, fruity and fragrant, being the result of a thorough selection of different grape varieties, fermented in tightened cold controlled temperature, and vinified with the greatest care to maintain their natural qualities unalterable.

Tasting notes

Appearance: Clear. Clean. Bright. Light. Zesty in the glass. Pale yellow colour with greenish reflections

Aroma: Clean. Medium-High Intensity. Ripe fruit: apple, pear. Muscat-like memories.

Taste: Pleasantly acid approach, followed by a nice silkiness and a sensitive body and with a pleasant and elegant aftertaste. Ripe fruit and Moscatel like nuances in said after-taste.

Other mentions

Accésit Best Label XXXVI Cata del Vino Montilla-Moriles, April 2019

Chemical analysis

Residual sugar (glucose) : $\leq 10,0$ g/l.

Alcohol: 10-11% Vol.

Fixed acidity (tartaric acid): $5,40 \pm 0,50$ g/l.

Volatile acidity (acetic acid): $\leq 0,50$ g/l.

Food pairing

Appetizers. Fresh dishes, salads. Rice and soft pasta. Soft cheeses. Serve very cold, at 6-8°C. Always with an ice bucket.

