## CASA VALDES BLANCO

Fruit & Freshness

## **VINIFICATION**

Direct press of the grapes prior to fermentation in temperature-controlled stainless-steel tanks at 16°C for 21 days

## **TASTING NOTES**

Fresh and easy to drink. White fruit aromas which give way to citrus fruit on the palate.

## **FOOD PAIRING**

Great wine for fish, seafood and barbeque vegetables



Serve at 7-8 °C.