

ANDROSELA Blanco Semidulce 2016

DELICATE AND SUGGESTIVE

VINEYARDS

Located in the region of Sonsierra, in the heart of the Rioja Alta. 40 years old vineyard.

VARIETIES

100% Viura.

ELABORATION

Pellicular maceration of the must with the skins for 24 hours, to ensure the maximum extraction of aromas.

Cold debourbage for 24 hours.

Fermentation in stainless steel tanks at a controlled temperature of 17°C. Stuck fermentation with 10.50 ° of alcohol, maintaining the natural grape sugar remaining.

TASTING NOTES

Bright pale yellow. Intense and complex aroma of white fruit and mature fruit, pear, apple and apricot, combined with floral hints

Sweet taste, easy drink, with a refreshing acidity balanced with sweet sensations. It has a long and pleasant full aftertaste nuances.

PAIRING

Very versatile. It can be enjoy as an appetizer or combined with all kinds of dishes like foie, goats cheese, warm salads, seafood, oriental cuisine or even desserts.

ANÁLISIS

Alcohol content:	10,50% vol.
pH:	3,39
Reducing sugars:	35,5 g/l
Total acidity:	4,8 g/l

