

NAVISA



FINO MONTULIA ETIQUETA BLANCA



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.



AGEING SYSTEM

Wine aged by biological aging ("velo de flor") in oak barrels. Average age of 2 years. Alcohol: 14.5 %.



TASTING NOTES

Pale yellow wine with greenish reflections. Bright. Peculiar yeast aromas due to its long aging under a "Velo de flor" (yeast). In the mouth it is dry, sharp, and slightly bitter.



PAIRING

Appetizers, cold cuts, Iberian ham, seafood and first courses such as consommés or white meats.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



Navisa

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