

Viña Esmeralda



Blanco 2019

Grapes:	Moscatel de Alejandría and gewürztraminer
Region:	Catalunya
Time of Harvest:	Moscatel de alejandría- Early September & Gewürztraminer- Mid-September
Vinification Process:	The grapes undergo fermentation in stainless steel under controlled temperature for 14 days.
Alcohol Content:	11.50%
Total Acidity:	4.9 g/l
Residual Sugar:	6.8 g/l
pH:	3.18
Tasting Notes:	Brilliant straw yellow. Very fragrant, with delicate floral (rose) and fruit (lychee) notes. Soft and seductive on the palate with a luscious (acacia honey) finish.
Cellaring:	Up to 2 years
Closure:	Cork
Food Pairing:	Sublime with seafood appetizers, fish and pâté. Well worth trying with Asian food. Serve at 11°C.

Certified Vegan