



Bordon

WHITE

COLOUR: Pale lemon yellow with straw hues.

NOSE: Intense aromas of ripe stone fruit, citrus and white fruit.

PALATE: Flavourful, well-balanced and very fresh.

IN THE VINEYARD

Produced from Viura and Tempranillo Blanco grape varieties.

IN THE WINERY

The must is carefully obtained from a selection of grapes, followed by controlled fermentation in stainless steel tanks. This process, carried out at a precise temperature of 16°C, enhances and preserves the delicate fruity aromas characteristic of the grape varieties used in its production. It also ensures a fresh and expressive wine.

AT THE TABLE

Thanks to its freshness, it is ideal to accompany fish, seafood, Asian cuisine and white meats.

Alcohol by volume: 12.5%
Serve at 8–10°C.