



Bordon

WHITE

PREPARATION

The must is extracted and fermented in stainless-steel tanks at a controlled temperature of 16°C, which allows us to intensify the fruity aromas of the grape variety.

Degree: 12,5%

TASTING NOTES

COLOUR: Brilliant pale yellow in colour.

NOSE: Its intense aromas of ripe fruit (pear, apple) make it a perfect single varietal wine, very clean and fresh.

MOUTH: Very clean and expressive in the mouth, and extremely light on the palate.

PAIRING

Fish, seafood, pulses, vegetables, aperitifs and goat cheese.

Recommended operating temperature: 16°C.



Viura



Brilliant pale yellow



Tasty, balanced and very fresh, with fruity and floral notes in retronasal



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