

BORDÓN DRY 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.

Tasting notes

Brilliant pale yellow in colour, with an intensely fruity bouquet that makes it an ideal single-variety wine. Very clean and expressive in the mouth, and extremely light on the palate.

Pairing

Fish, seafood, legumes, vegetable dishes, appetizers and goat's cheese.



100% Viura



Brilliant pale yellow



Intensely fruity bouquet



Very clean and expressive. Light on the palate

