



Arrocal Blanco de Guarda

ALBILLO MAYOR · 12 MONTHS OAK



Pairing

Ideal companion with pasta dishes, semi-cured cheeses, salted meats and smoked fish, rice and grilled fish as with the turbot.



10°C

VARIETY: 100% Albillo Mayor.

AGE OF THE VINEYARD: 20 years.

ALTITUDE: 934 meters above sea level.

SOILS: Limestone-stony.

HARVEST: Manual in 16 kg boxes and selection table.

AGING: 12 months.

ANUAL PRODUCTION: 1200 Bottles.

Color

It has a straw yellow color, with greenish reflections, it has a clean and bright appearance.

Aroma

On the nose there are notes of water pear, ripe apple, memories of stone fruit, with a mineral background with a slight balsamic touch that reminiscent of lemon thyme and lemon verbena accompanied by a light vegetable touch.

Palate

Tense, with great acidity. Fat and round center of mouth with notes of Well-assembled aging without losing the prominence of the fruit.

