


Tafuriaste DRY WHITE WINE 2012

 **Visual:** Warm yellows with green hues, clean bright medium depth.

 **Nose:** Very fruity and floral. Dominated by fruits like pears, peaches and lime zest. Reminds you of orange blossoms, honeyed citrus. Silky and frank finishing with a tropical sensation.

 **Taste:** Citric sensation of green fruits. Balanced in palate and silky with touches of stone fruit in the aftertaste.

Recommended temperature: 9 - 11°C

Wine pairing: Squid, grilled or fried fresh fish, crab, lobster, cured ham, lamb meat, des escargots, soups, paellas and pastas.

COMPOSITION:

 LISTAN BLANCO

 MOSCATEL, GUAL, MALVASIA

 CONTAINS SULFITES
ALCOHOLIC DEGREE: 12% vol.

Elaboration process:

Fermentation at 12° C for 15 days for greater polyphenol extraction.

Bottle presentation:

Green Bordeaux elite

- **Format:** 75 cl
- **Cork:** Synthetic Nomacorc
- **Packaging:** Carton boxes 12 units



www.bodegatafuriaste.com

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