

“BENITO ESCUDERO” BLANCO SEMIDULCE

Varietals: 100% Chardonnay

Alcohol: 12%

The grapes come from the family owned vineyards, located on the slopes of Mount Yerga at 700 meters above sea level.

ELABORATION

At the end of fermentation, the must is cooled so that the yeasts do not continue to transform the sugar into alcohol and thus we achieve the objective of making the wine naturally sweet, which is the main characteristic of this wine.

TASTING

Clear and soft straw yellow colour, with aromas of overripe fruit and very subtle but intense honey.

Very delicate and smooth in the mouth, fresh. Medium-long aftertaste, with a smooth finish.

FOOD MATCH

Perfect with any kind of appetizer at the beginning of the meal, as well as accompanying sweets or desserts at the end of the meal.

