

ERESMA SEMIDULCE AFRUTADO

VENDIMIA SELECCIONADA



Previous cold maceration, exclusively using top quality yolk must.

Eresma Semidulce goes through a fermentation process at a controlled temperature that stops at the exact moment to maintain the sugars and more fruitful characteristics of the grape.



eresma

BODEGA Y VIÑEDOS

TASTING NOTE

VISUAL PHASE

Straw yellow color.

OLFACTORY PHASE

It is a very complex wine with floral notes (rose petals, jasmine), clean herbs (fresh hay), mineral and fruit notes exotic (passion fruit, pineapple).

TASTE PHASE

It is ground with a very pleasant finish with sweet flavors and a touch of acidity, fruit and flower jam.

DATA SHEET

TYPE OF WINE: White

DO. RUEDA.

SOILS: Old vines, gravelly soil rich in magnesium.

GRAPE: Verdejo & Sauvignon blanc.

PAIRING: Ideal for salty snacks, spicy food and pasta.

TEMP. SERVICE: Between 7º and 9º

