



## Val de Reyes White Dessert Wine

### WINEMAKING:

Made from Botrytis Moscatel (from a very small and unique area in the lower Duero Valley) and the lesser sweet Albillo.

### TASTING NOTES:

This semi-sweet white is crispy, clean and surprisingly fresh with fantastic aromatics full of honey, orange peel and raisins delicately blended together. Perfect balance between the acidity of the Albillo and the sweetness of the Moscatel so this wine is not too sweet with only 60g/litre.

### TASTING NOTES:

As a aperitif with foie gras, pates, and soft cheeses or as a dessert with slightly sweet desserts.

**CONSUME:** Within 5 years of the harvest.

**SERVING TEMPERATURE:** 6-8 degrees

**REGION:** Vino de la Tierra de Castilla y León

**GRAPE VARIETIES:** Moscatel and Albillo

**BARREL AGEING:** None

**AGE OF VINEYARDS:** more than 20 years old

**CATEGORY:** SWEET WHITE

**ALCOHOL:** 13% vol. Alc.

### BOTTLE AND CASE FORMATS:

500 ml x 12 bots in carton



*"Fariña's wines are defined by elegance and restrained tannins while maintaining all the terroir and varietal characteristics.*

*A real understanding and respect of the terroir and varietal show through in every single Fariña wine."*