



Farina

COCKTAIL

A sweet sparkling white wine

Cocktail, because it is mixture of different grape varieties.

Variety: Verdejo, Moscatel, Gewürztraminer, Sauvignon blanc, Albariño and Malvasía.

Category: Sweet sparkling

Region: Vino de la Tierra de Castilla y León

Production: Destemming and subsequent maceration of the grapes for 12h at 10°C. Bled off (saignée) and cold pressed. Alcoholic fermentation at 15°C until 9% of alcohol is reached.

By means of successive filtration at very low temperatures, the fermentation is interrupted, resulting in a wine with 80 grams of sugar per liter and the presence of natural carbonic acid from the fermentation in the form of fine bubbles.

TASTING NOTES

A bright straw-yellow hue. Its nose is very complex due to the presence of many white varieties. There are floral aromas, such as rose and orange blossom, as well as tree fruits, such as peach and apricot. On the palate it is fresh and sweet, though not cloying, and sparkling, due to its natural carbon dioxide.

PAIRING

Particularly suitable at a cocktail function or aperitif, with tapas or light dishes, or to accompany not-very-sweet desserts.