


Blanco Semidulce



WINERY	Marqués de Berol
VINEYARD	Finca Marqués de Berol (Navarra)
TYPE OF WINE	White Semisweet
VARIETY 	100% Viura (Macabeo)
ALCOHOL CONTENT	11% Vol.

ELABORATION/AGING

The wine is produced through low temperature film maceration in a stainless steel tank, followed by a slow alcoholic fermentation that is halted with a cold treatment to eliminate fermentation yeasts before completion. This natural process results in a semi-sweet wine.

RESIDUAL SUGARS 25 g/L

BOTTLE CAPACITY 75 cl.

SERVING TEMPERATURE 6-10 °C

VISUAL Straw yellow, clean and bright.

Tasting note

FRAGRANCE

This wine has a high-intensity varietal character that highlights fresh fruit aromas with tropical notes and white stone fruit.

PALATE

This wine is very pleasant on the palate, offering a lively and fresh experience with a sweet mid-palate and a long finish. It has a youthful character that is enjoyable to drink.

PAIRING



This wine is versatile and can be enjoyed in various occasions. It is a great aperitif wine and goes well with all kinds of tapas. Additionally, it pairs perfectly with robust seafood dishes, pasta, and rice.