

## LA CANDELERA 2021



**Color:** Brilliant pale yellow with some green hints. Color will be evolving in the coming years into a lovely golden hints.

**Nose:** Lovely combination of flowers (fennel, acacia) and fruits (apricot, peach together with green apple and pear). Malvasia character is really noticeable in the nose.

**Mouth:** Citric and fresh at the very beginning. In the mouth shows the juiciness from the Garnacha Blanca. With a great acidity, wine is elegant, full body and balanced due to the blend of the 3 varieties: **40% Garnacha Blanca, 30% Viura and 30% Malvasia**. Alcoholic fermentation in barrel and aged in French ultra-light toasted Bordeaux barrels for **5 months**.

**LA CANDELERA 2021** is a very versatile wine. Ideal for paring with fatty fishes, Asian food, cured and demi-cured cheeses, white meat and all kind of risotto. A very "gastronomic" wine

We recommend to enjoy this wine at 9°C - 10°C

PRODUCCIÓN 6.000 Bot. 75 cl.