



LA BODEGA

DE LAJARES

YEAR:

TECHNICAL DATA

alcohol: 13% vol

VARIETIES

white

DESCRIPTION

Selection and collection of plots during the end of August. Described, squeezed, pressed and covered in stainless steel deposits. Drawed at 24 hours Dek must stage and fermenting at low temperatures to obtain aromatic performance.



Clean, bright and transparent with pale greenish reflexes.



Tropical fruit notes



Unctuous and persistent

