



LAS MUSAS

VARIETIES: 80 % Grenache, 20% Tempranillo, Albillo Mayor and Verdejo

PREPARATION : With this wine, we want to highlight the unique complexity of the vineyard above the aromas from the fermentation. To do so, we press it directly, using only the free-run must, which is then cold fermented and aged for 3 months on its lees.

TASTING NOTES : Very pale pink. The nose is medium in intensity, elegant and suggestive, with notes of potpourri, white flowers and stone fruit. There are also aromas from the ageing on its lees (bread, cream, etc.). Good intensity on the palate, long with a fresh finish and refreshing acidity. Long and complex.

PAIRING: The ideal wine to serve as an aperitif, or pair with white meat or oily fish.

Serving temperature: 10-12°C

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