



CLAVILEÑO YOUNG WHITE WINE

VINIFICATION

Rigorous selection of Airen grapes, resulting in an incredibly young white wine.

It is macerated at low temperatures for a good structure and excellent aroma. After that, the free-run must obtained is fermented in stainless steel tanks at controlled temperatures.

TASTING NOTES

It is a clean and brilliant wine with pale straw yellow colour and green tones.

The nose shows apple flavours with slightly floral notes.

Fresh, balanced and juicy in the mouth.

FOOD PAIRING AND SERVICE TEMPERATURE

Perfect as an aperitif and to be accompanied with fish and seafood.

Serve between 8 – 10 °C (46 – 50 °F)

LOGISTIC INFORMATION

Clavileño - Airen 75 cl.

EAN Code: 8437001803026

Closure: Cork

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|---|--|
| ▶ 12 bottles / box | ▶ 6 bottles / box |
| 48 boxes / European Pallet
(0,80 x 1,20 x 1,38 m.) | 100 boxes / European Pallet
(0,80 x 1,20 x 1,44 m.) |
| 12 boxes / level | 25 boxes / level |
| 4 levels / pallet | 4 levels / pallet |
| Pallet Weight: 715 kg | Pallet Weight: 740 kg |

