

maría andrea



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Produced with care by a process of maceration of the grape types of *Treixadura, Loureira* and *Albariño*.

Pale yellow with lemon reflections and persistent legs. Clean, limpid and sparkling.

Appealing to the nose because of its marked varietal character, very fruity, refined and intense. Lemon notes, bay leaf and mango. Melon, quince and yellow flowers.

Medium-structured wine with a slightly unctuous texture. Nimble and fresh, great crispness, fruitiness and persistent finish.

% vol.: 13 to 13,5

Total Acidity: 6,1 gr/l expressed in Tartaric

This wine does not present malolactic fermentation

Aromatic profile – Terpénico

Presentation: Bot. Burgundy 750 ml.

Box of 6 uds. knocked down

EDUARDO PEÑA BODEGA

