



EL MARIDO DE MI AMIGA

SEMI-SWEET WHITE



 Tempranillo blanco, Malvasía and Sauvignon Blanc.

 Each variety is fermented separately. The Tempranillo blanco and Malvasía are allowed to complete the fermentation so as to achieve more body and a wider mouth feel. Fermentation of the Sauvignon is stopped early in order to keep the sugar and the freshness supplied by the grape's acidity. Subsequent blending, obtaining a wine which is balanced in terms of alcohol, sugar and acidity.

 Straw-yellow **colour**.
Aromas of stone-fruits, lychee and tropical fruit nuances.

In the **mouth** it presents a great volume (provided by the sugars of the Sauvignon Blanc), a sweet entry, a fresh and light step (balancing the sugar with the acidity of the white tempranillo) thus achieving great balance and a semi-sweet wine that does not cloy.

 Recommended with sushi, blue cheeses, foie and pastries.

 Bottle of 750 ml

