



EMENDIS LA BARRACA

TASTING NOTES

Visuals: yellow color with hay tones, fine bubble and persistent crown.

Nose: brings aromatic intensity with outstanding spicy notes, especially aniseed, thyme and nutmeg. Other notes that also stand out are citrus and bitter orange. The second nose, after several minutes, bring complex, sweet and smoky notes, due to the aging, such as caramel and coconut.

Palate: sweet entry with a long and persistent end, thanks to the contact with the dregs. Very well integrated carbonic.

ACCOMPANIMENTS

Ideal for pairing with fatty fish and all kinds of seafood. Also perfect for grilled poultry and meat.

VINEYARDS

100% from Emendis Estate. From vineyards than more than 40 years.

Alcohol: 11,50 %



Xarel·lo



serving temperature: 6-8°C

