



LAS LUCERAS BLANCO



Variety

100 % Verdejo



Prepared by

After a short cold maceration with the skins, the must is bled to obtain the free-run juice, which is then cold fermented to extract its maximum aromatic potential.



Tasting

White and stone fruit aromas on the nose, predominantly apple and freshly cut pear and some sweet peach notes. It stands out for its balance between acidity and alcohol, and for its fruity character. Very pleasant in the mouth