

POMPAELO
WINES



Pompaelo White 2010 is a fresh and attractive blend of Chardonnay and Moscatel varieties.

Elaboration:

The elaboration and monitoring of the wines has been conducted independently in order to preserve the typical characteristics of each variety. As a result, this blend shows a nice varietal balance at each stage of its tasting.

Tasting Notes:

Intense and brilliant straw yellow color.

On the nose presents intense notes of tropical fruits with light hints of fresh Moscatel grape.

In the mouth is fresh and tasty with a pleasant long finish.

Food Pairing:

Perfect accompaniment to fish, white meats, pasta or simply as an aperitif.

Serve at 8°-10°C.