



MAS RODÓ RIESLING. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of wine: Young white wine , and 12m. In a bottle.

Fermentation: 20 days temperature controlled in stainless steel tanks.

Varieties: 100% Riesling

Grape Origin: Own vineyards of controlled production

Soil: Stony soil.

Yield by hectare: 4,000 kg

Harvest: End of September, manual vintage

Cork: 45x24

Capsule: 60x31 silver complex

Alcohol content: 12,5% vol.

Tasting Notes: Pale golden yellow, bright and shiny. Elegant and complex aromas of pineapple and tropical fruits. Fresh, silky on the palate with a sweet sensation, remarkable acidity and persistence.

Food Pairings: : All kinds of fresh fish, foie, caviar, salmon, creamy and blue cheeses.

Recommended serving temperature: 12º C

