

BODEGAS VALDEMAR BLANCO
80% Viura, 15% Malvasía, 5% Tempranillo



It displays a pale yellow colour with greenish highlights. Clean and bright. Intense and fresh aromas, standing out white fruits such as pear and citrus notes. Fine nuances to aromatic herbs, boxwood and white flowers.

Tasty, vibrant entry, with a persistent and long finish.

FOOD PAIRING

It is the ideal match for grilled fish, salads and vegetables, as well as pasta dishes and shellfish. A good choice for smoked food and creams.



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