



Colegiata Malvasía White

WINEMAKING:

Cool maceration at 5°C for 12 hours before fermentation at 15-18°C in stainless steel tanks.

TASTING NOTES:

Despite being experts in reds, Fariña achieve something unique in the region – a clean, fresh, fruit forward, juicy, aromatic white with great lively acidity. Green apples, mineral notes and a touch of peach lead to a very pleasant finish.

FOOD PAIRING:

Fish, seafood, salads, soft cheeses and white meats.

CONSUME: 1 - 2 years within the harvest date

SERVING TEMPERATURE: 8 - 11°C

REGION: TORO (Denominación de Origen)

GRAPE VARIETIES: 100% Malvasia

BARREL AGEING: None

AGE OF VINEYARDS: Up to 100 year old bush vines

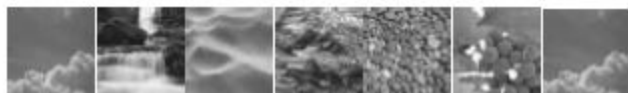
CATEGORY: DRY WHITE

ALCOHOL: 12,5% vol. Alc.

CLOSURE: Cork / Diam

BOTTLE AND CASE FORMATS:

750 ml x 6 or 12 bots in carton



"Fariña's wines are defined by elegance and restrained tannins while maintaining all the terroir and varietal characteristics.

A real understanding and respect of the terroir and varietal show through in every single Fariña wine."