

PROJITO

SENSORY EVOLUTION

Straw yellow coloured with pale green reflections, fine and persistent perlage, delicate and yummy aroma with mint and lemon flavourings, followed by elderberries notes and emerging fruity sensation such as apple. Harmonious and fresh flavour, a perfect balance between wine's acidity and its smoothness

FOOD PAIRINGS AND SERVING

Suitable as aperitif with cheese or vegetable snacks, perfect as thirst-quenching and refreshing drink

PRODUCTION METHOD

Vinification

ALCOHOL RANGE

5,9%

WINE SERVICES

Must be served on the rocks in a stem glass, temperature 57-60 °F (3-5 °C), with mint leaf and a slice of lime

EXPIRY

Best enjoyed within two years after production date

BOTTLE

Traditional white 75 cl bottle, a case contains 6 bottles

