

viñaodiel

## Frizzodiel

Grapes: Zalema.

Wine made with the Zalema grape variety by fermentation at controlled temperature in stainless steel tanks. Partial alcoholic fermentation at 3°C for 3 weeks, until obtaining 5.5° of alcohol (in stainless steel).

Color: Straw yellow with greenish and gray tones.

Aroma: rich and intense, in which the primary aromas of the grape skin prevail and that maintains a balance between sweetness and acidity with touches of green apple.

Palate: Powerful on the palate, with a very pleasant route (sweet flavors with an acidity tip that brings freshness and nerve). Highlights the tropical fruit in the mouth.

Serve with: consume it very cold, even in a glass with ice and a slice of lemon.

Cont.: 75cl

Alc.: 5,5%

Bottles: 6 per case

Cases.: 105 per pallet

Serve at 5°C

Cont. 75cl

Alc.5,5%

Bottles per case: 6

Cases per pallet: 105

