

NAVISA



MORILES COBOS



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes from limestone soil "albarizas" from D.O. Montilla-Moriles in the Moriles area.



AGEING SYSTEM

Wine aged by biological aging in oak barrels through Criadera and Solera system. Average age of 2 years.



TASTING NOTES

Pale yellow. Bright and clean liquid. Nuts and yeast aromas. In the mouth it is dry, sharp, and slightly bitter.



PAIRING

Appetizers, cold meat, Iberian ham, seafood, first course as consommé or white meat.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
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