

NAVISA



FINO POMPEYO



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.



AGEING SYSTEM

Wine aged by biological aging in oak barrels through Criadera and Solera system. Average age of 7 years.



TASTING NOTES

Pale yellow with golden highlights. Slightly opalescent liquid as the wine is "en rama", not filtered. Particular yeast aromas due to its long aging under "velo de flor" yeast. Dry and intense in mouth with light bitter notes.



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