

NAVISA



3 PASAS



GRAPE VARIETY

Pedro Ximénez.



TERROIR

A wine made with grapes from estates located in areas that, given their edaphic characteristics, favour the grape's rapid ripening on the vine before they are harvested by hand.



AGEING SYSTEM

Average aging time of 5 years.



TASTING NOTES

Sweet wine with a dark amber colour. Aromas of raisins, honey, ripe fruit and sweet spices. Full, complex flavour with a finish reminiscent of fresh raisins, embraced in complex woody aromas.



PAIRING

Pairs well with mature or curado cheeses. Unique dessert wine that can be served with ice. It pairs perfectly with ice cream, sweets and desserts, especially chocolate.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



Navisa