



Vino de la Tierra de Castilla

Lazarillo



Grape Variety

100% Airén



Elaboration

Best selection of our autochthonous Airén grapes.

Debourbage and bleeding of the must followed by a static racking in stainless steel tanks for 24 hours.

Fermentation takes place at a controlled temperature of 16° to gather the maximum potential of the aromas.



Analysis

Alcohol (% vol): 11 ± 0.5
Volatile acidity (g/L): < 0.5
PH: < 3.50
Total Acidity (g/L): 5.5 ± 0.5
Free SO₂ (mg/L): 35 ± 5
Total SO₂ (mg/L): < 150
Residual Sugar (g/L): 2 ± 1



Tasting Notes



Pale yellow with golden, bright hues.



Delicate and fruity with hints of banana and apple.



Fresh and crisp on the palate with balanced acidity.



Gastronomy

Perfect match for fish, shellfish white meats and rice dishes.

Best served between 6°C to 8°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	60	720	890	11 Palets	24 Palets
VMF Palet	80	960	1160	10 Palets	20 Palets