

BODEGAS

AINZÓN

PEÑAZUELA WHITE

A white Garnacha for a fruity, floral wine with the typical sensations and aromas of the Ainzón region. Try accompanying this versatile white with fondue, sushi or any kind of fish.

TYPE OF WINE

Signature Wine.

GRAPE VARIETY

White Garnacha.

YEAR
2023

TYPE OF VINEYARD

Spur-pruned.

TASTING NOTES

Yellow tones are dominant and aromas of ripe fruit are apparent on the nose, with undertones of broom flower giving it an original touch, along with the floral richness that is typical of the Ainzón region. The attack is soft, rich, full-bodied, with moderate acidity and a certain warmth, followed by a fresh, minerally finish which give the wine elegance.

SERVING TEMPERATURE

8°C - 10°C.



PAIRING

Salads, omelette, sushi, shellfish and fish dishes, fondue, cheese and jam appetisers, chocolate desserts.

VINIFICATION

This variety is best adapted to hot and relatively dry climates. It is typical of the Campo de Borja region - land of the Garnachas - in Aragón. The harvest only takes place once the grapes are ripe enough to ensure that the wine's structure and varietal character are expressed. The grapes are kept at a low temperature while they are processed to draw out their full potential. Our White Garnacha produces rich, full-bodied wines.

FORMATS

Conical Bordeaux bottle, 750 ml. Case of 6 units.