

EL GORU BLANCO

2024



VARIETIES

CHARDONNAY
MOSCATEL DE ALEJANDRIA

VINIFICATION

The varieties are harvested separately, at early hours to avoid heat stress on the grapes. The pressing is done gently to prevent oxidation. Fermentation takes place in stainless steel tanks at carefully controlled temperatures and separately for each variety, in order to fully express their varietal potential. Static natural settling with cold and coupage done according to the criteria of our team.

TASTING NOTES

Golden yellow color with greenish highlights, clean and bright. Very pronounced aromas of stone fruit like peach and apricot, characteristic of Moscatel, with citrus notes that reveal the presence of Chardonnay. On the palate, it has a long, smooth, and broad profile, with a very powerful finish.

FOOD PAIRING

Ideal for appetizers, seafood and fish dishes.

ALCOHOL BY VOLUME

12%

SERVING TEMPERATURE

From 8°C to 10°C

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352718 7	1 8437013527184	2 8437013527181
European Pallet		105	50
American Pallet		140	70