



RAICES

ICON

RAICES 1

Vino blanco de España • 13,5% Vol.

With 9,000 bottles produced, aged in new French barrels, this wine will delight you with the superb balance obtained using 25% of each over 40 year old grape variety used. These are Moscatel (Borja), Verdejo (Cigales), Garnacha Blanca (Terra Alta) and Godello (Castilla Leon) and have been skilfully blended to obtain this cuvée to rival the finest white wines.

The bright, clear colour of pale straw yellow invites you to dive in and discover more. The complex nose is full of magnificent yet subtle aromas of white fruits (pear, peach), honeysuckle, vanilla and light buttery notes. The palate is fresh from the outset before opening into a full and bold mid-palate. The fruitiness remains dominant over the elegant woodiness which gives the wine a good structure. The fresh finish lingers on, making you wish this pleasure would never end and leaving you yearning for another taste.

Paired with food, this exquisite wine demands a high quality partner, although you can of course enjoy it on its own just to savour this great wine. Fatty poultry (Malines or Bresse chicken), turbot, sole, lobster bisque, crayfish, scallops, veal chop with wild mushrooms will all partner well with this high quality wine. For cheese lovers, Epoisses, Beaufort, Camembert, a honeyed goat cheese or even an entire cheese board are all good options.
