

CASAL DE FURCOS ROCIO

D.O.Valdeorras
Godello 100% • VINO BLANCO

ELABORACIÓN:

Vendimia seleccionada en cajas ventiladas de 20 kilos. Se vendimia sólo por la mañana. Fermentación en depósitos de acero inoxidable a temperatura controlada (17°).

DATOS ANALÍTICOS:

Grado alcohólico: 13 % vol.
Acidez total: 6 g/L

FICHA DE CATA:

Amarillo pajizo con reflejos dorados. Limpio y de buena intensidad, aromas frutales (manzana, albaricoque, melocotón), flores blancas, heno y herbáceos frescos, elegante. En boca es sabroso, con cierta untuosidad, aromático, con una acidez que le aporta frescura, equilibrado y frutal. Sensaciones de fruta de hueso por vía retronasal. Largo y seco en final de boca.

TEMPERATURA DE SERVICIO:

De 9 a 11° C.

MARIDAJE:

Mariscos cocidos o a la plancha. Pescados blancos o fritos. Embutidos ibéricos. Quesos frescos y cremosos.



CASAL DE FURCOS

ROCIO

DO Valdeorras
100% godello grape • WHITE WINE

ELABORATION:

Selected grapes picked during the morning in boxes of only twenty kilogrammes (3,1 st).

The fermentation is made in stainless steel tanks with a controlled temperature of 17°C (62,6° F).

ANALYTICAL FACTS:

Alcoholic degree: 13% vol.

Total acidity: 6 g/l

TASTING CARD:

Pale straw yellow with golden reflections.

The nose is clean and intense, with scents of fruits (apple, apricot and peach), white flowers, fresh herbs, elegant. In the mouth is flavourful, quite unctuous, aromatic. Its proper acidity brings freshness, and makes it balanced and fruity. Through the postnasal, leaves the sensation of stoned fruits.

Long and dry in the mouth.

SERVING TEMPERATURE:

From 9 to 11° C (48 to 52° F).

TO BE SERVED WITH:

Boiled or grilled seafood. White fish, both boiled or fried. Iberic cold meat. Fresh and creamy cheese.

