



Spain, Bodegas Antonio Candela, Lady B, Yecla, Espagne, Blanc

Yecla, Spain

Family is the most important thing, in Bodegas Antonio Candela we carry it in our name and in the essence of everything we do.

PRESENTATION

In addition to being part of our surname, this family feeling is transferred to all those who are part of Bodegas Candela, from the Candela brothers, Antonio and Alfredo, current 4th generation in charge of the winery, to all those who dedicate time, effort and feeling to keep this legacy alive.

TERROIR

Clay and limestone.

WINEMAKING

Vinification in stainless steel tanks for 15 days at a maximum temperature of 20/25° C.

AGEING

Once the maceration-fermentation process is completed, the wine is stored in tanks until it is clarified and stabilized for bottling.

VARIETALS

Verdejo 60%, Sauvignon blanc 40%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

This wine shines thanks to its vivid straw colour, which is accompanied by scents of fruit, white flowers and a tinge of citrus. The palate, which is adorned by ripe fruit, green apple, and a hint of honey, reveals itself as being incredibly fresh due to a pleasing and refreshing acidity.

FOOD PAIRINGS

Fish, seafood, poultry.



