



BODEGAS MARCO REAL

HOMENAJE

ENJOY LIFE, ENJOY HOMENAJE!



HOMENAJE WHITE



GRAPE VARIETIES

Chardonnay, Viura and small grape Muscat



VINIFICATION

Maceration of approximately 2 hours. Afterwards the grapes are pressed smoothly. Alcoholic fermentation in stainless steel tanks at 21°C.



TASTING NOTES

This light and refreshing wine has a straw-yellow color with greenish tones. It has a fresh and fruity aroma characteristic of these varieties. It is delicate and harmonious, with fine citric tones that make it pleasant to drink.



SERVING TEMPERATURE AND WINE PAIRING

Between 6 and 8°C. It is an ideal wine to accompany starters, seafood rice dishes, smoked fish, seafood and desserts.

Bodegas Marco Real

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