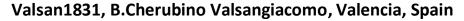


Marques de Caro White 2017 D.O.P. Valencia





eCommerce #778068 | 12.0% alc./vol. | \$14.05

Straw yellow colour with golden tinges. The aromas of the Moscatel grape fill the glass with notes of white flowers (jasmine, orange blossom), honey, light citrus peel. It's fresh on the palate, with a well-balanced acidity and a persistent finish.

History & Terroir:

Cherubino Valsangiacomo Winery was founded in 1831 by Giovanni and Vittore Valsangiacomo in the Swiss town of Chiasso, near the border with Italy. In 1890, Cherubino, the son of Giovanni, in connection with the expansion of market brings business to Valencia. In 1923 2 new wineries were acquired, one in Utiel and the other in Valencia. In 2002 a new modern factory in Chiva was built. The Valsangiacomo Family owns 10 and controls >750 hectares (most of them for over 30 years now) of vineyards.



Vinification:

Stainless steel vats, cold fermented, temperature controlled.

Variety: Macabeo 70%, Moscatel 30%.

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 11ºC. Perfect aperitif. Nice accompaniment for fish-based dishes: grilled fish, salads, rice or pizza with vegetables.

