

## Aurum



**50% Picapoll | 50% Sauvignon Blanc**



Controlled fermentation at 18°C in stainless steel tanks.



Clear, bright lemon with green shades that denote its youth. Very fruity in nose with notes of white fruits.

Light and fresh. Long elegant finish, reflecting the grape varieties from which is made.



Enjoy it at a temperature of 8°C - 10°C. Ideal as an aperitif and with all types of fish and seafood.

