

# LA DIOSA DE LAS TRES CABEZAS

EL VIDUEÑO



H 350 mm



Ø 77,9 mm

Añada 2022

**Designation:** White wine from natural coupage (vidueño).  
**Production Region:** Huelva  
**Soil:** Albariza and sandy loam

**Variety:** Colombard, Listán, and Jaén Blanco.  
**Production:** 5000 bottles

**Fermentation:** In stainless steel with temperature control. Aged on fine lees, with 5% of the wine spending 3 months in Hungarian oak barrels with acacia lids, then returning to stainless steel to blend with the rest.

**Analytical Data:** Batch: L-040322:

- Alcohol Vol.: 12.5%  
- Residual Sugar: +/- 1.6 g/L  
- Total Acidity: +/- 6.5 g/L

**Bottle Type:** Renana/Rhin    **EAN GTIN13:** 8437000718321

**Capacity:** 75 cl  
**Packaging:** Box of 6 units    **EAN GTIN14:** 18437000718328

**Gastronomy:** Pairs well with seafood, fish, white meats, rice dishes, and fresh cheeses.  
**Serving Temperature:** 8 – 11 °C

**Production Process:** Fermentation in stainless steel with temperature control. Aged on fine lees with bâtonnage. A portion of the wine spends 3 months in Hungarian oak barrels with acacia lids. We then create a coupage to blend everything. Afterwards, it rests for 3 months in the bottle.

**Visual Phase:** Exhibits a pale straw-yellow colour with bright highlights and subtle waxy tinges.

**Olfactory Phase:** On the nose, it reveals aromas of white flowers or herbaceous notes and hints of honey.

**Gustatory Phase:** Complex and well-rounded, it features vibrant acidity with slight saline and alkaline touches due to its proximity to the Atlantic Ocean.

