

Harvest

2017

Variety

Mayrodaphne Dry

Organoleptic characteristics

Light red color with iodine highlights. The aromas of sour cherry, plum blackberry with notes of pastry cream, cocoa and coconut dominate. In the mouth its light, with medium volume and fruity aftertaste.

Ideal match

Combined with meat dishes with bitter-sweet sauces, duck with orange, pork with plums, chicken oven-baked with potatoes and stuffed turkey.

In ideal conditions you can enjoy it for 5 more years. Served at 16° C

