



IAIA ROSA

Dessert wine

- Variety: White raisin (100%)
- Type of wine: aging. Low-grade candy
- Fermentation: 15 - 20 days, at 16°C
- Aging: 6 months in French Allier oak barrels
- Alcohol: 10 %.
- Vineyards Age: 30 - 40 years
- Soil: Sauló, Clay
- Presentation: 50 cl. bottle
- 6 bottles per box
- Serving recommendations
Temperature: 4 - 5 °C
- Pairing: Highly cured cheeses, natural truffles, tea biscuits and nuts.

Tasting Note

- **Colour:** Pale straw yellow.
- **Smell:** Aromas of coconut and honey, toast on the boot, white fruit and bone.
- **Taste:** Moderate sweet, white ripe fruit.