



VIÑEDOS  
REAL RUBIO

## VINO DULCE MAR&LUZ

### PRODUCT SHEET



**BODEGA:** VIÑEDOS REAL RUBIO

**LABEL:** VINO DULCE MAR & LUZ

**VARIETIES:** 100% Muscat aux petits grains

**PRODUCTION AREA:** Portil de Lobos. Aldeanueva de Ebro.

**ALTITUDE:** 500m.

**BAR CODE:** 8436015975224

**CLASSIFICATION:** Table Wine

**VINIFICATION:** Harvested into 200-kilo wooden crates. Cooling of the grapes and vinification at a controlled temperature, 12-15°C, to preserve the aromas intact.

**ALCOHOLIC STRENGTH:** 13%VOL

**PH:** 3.36

**TOTAL ACIDITY:** 6.3 g/l

**SUGARS:** 187.5 g/l

**TASTING NOTES:** Pale yellow colour with golden hues and viscous legs on the side of the glass. Fruity varietal aromas, especially of pear, peach, quince, dried figs or fruit in syrup. You can also find hints of bay leaf, mint, nettles, etc. Silky and slightly sweet in the mouth but not cloying, reminding you of the fruit that you detected in the nose, with this range of aromas broadening in the retronasal phase.

**FOOD PAIRING SUGGESTIONS:** To accompany hors d'oeuvres, foie, savoury toasties or with a dessert, pastries or any sweet.

Best served at between 10 - 14°C.

[www.realrubio.es](http://www.realrubio.es)

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