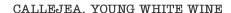
Street Wines, street wines for incorrigible urbanites.

Callejea. Get lost...
Meet... Let oneself go...
Get lost again...
The street is calling you.
The street never closes.



GRAPE VARIETY: Native white Tempranillo Rioja, changed in a natural way from the ink tempranillo grape variety.

PREPARATION: With Through the method of draining the flower juice is obtained, with which the alcoholic fermentation will be carried out in a controlled temperature between 14° C and 18° C for 15 to 20 days, obtaining a very aromatic white wine with a nice straw-greenish-yellow color.

COLOR: Very bright straw-greenish-yellow with abundant "tears".

AROMA: Singular captivating and expressive nose notes, highlighting banana and pineapple aromas with a hint of flowers.

TASTE: On the palate, it has a fresh entry, large and powerful glyceric expression. Silky textures and good medium bodied.

AFTERTASTE: Long and very persistent, perfectly balanced between acidity and tropical fruit.

GASTRONOMIC ADVICE: It can be enjoyed as an aperitif with pickles, salted meats, canned fish and grilled vegetables.

RECOMMENDED SERVING TEMPERATURE: 8° C to 10° C.

STORAGE: It is recommended to be consumed no later than two years from its release and it should always be kept in a cool, dark and quiet place.

STREET WINES

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CALLEJEA RIOJA