

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.



CALLEJEA. YOUNG WHITE WINE

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

Av. Portugal, nº 27-29, 2º Of 7 26002 Logroño (La Rioja) España
Tel. +34 941 100 707 Móvil +34 696 483 914
www.streetwines.com