

Street Wines, street wines  
for incorrigible urbanites.

Rebobina. This must be  
repeated. It is said and done.  
Another one? The last but one.



**REBOBINA. YOUNG WHITE WINE**

**VARIETY:** native Viura Rioja also called Maccabee in other regions.

**PREPARATION:** With the method of draining the flower must 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 greenish color.

**COLOR:** very bright straw-greenish-yellow.

**AROMA:** Very fruity, highlighting apple aromas with a hint of citrus and nuts background.

**TASTE:** On the palate, soft and fresh, with persistent attack, good medium body, highlighting the excellent harmony between acidity and fruit.

**AFTERTASTE:** Long and very persistent, highlighting excellent reminiscence of pome fruits with a very nice final.

**GASTRONOMIC ADVICE:** It can be enjoyed as an aperitif, with a variety of tapas, seafood and fish.

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

**STORAGE:** It is recommended to be consumed not later than two years since its release and it should always be kept in a cool, dark and quiet place.

**STREET WINES**

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