



Dry White

Serve between 6° y 8° C

Volume: 75cl

Alcohol Content: 11,5% approx.

CONDADO DE HUELVA
Designation of Origin

The first wine bottled by the winery in the mid-20th century, which we continue to make in its original form with our native Zalema grape variety.

Very appealing to lovers of dry, balanced wines, easy on the palate, low acidity and all the character of the Condado de Huelva.



Variety: Zalema.

TASTING NOTES



Color: Attractive, clean straw-yellow color.



Nose: Expressive, perky. Fruity, fresh notes, with hints of pineapple and apple.



Mouth: Mild freshness in the attack, well balanced, elegant on the palate, with body.



Pairing: Fish, rice dishes, fried foods, cured meats and salads.

Bodegas del Socorro

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