
Flor de Oro, Oro de Castilla

Code CAST150

Flor de Oro is another new creation from Bodega Hermanos del Villar that seeks to satisfy the demand of a wider public, with a relaxed, fun and more casual consumption. Its characteristics make it very easy to drink and enjoy. With its fine, sparkling bubbles, its intense fruit aromas and its pleasant sweetness and freshness, it goes very well with all drinking occasions. Because it comes from the highest quality Verdejo grapes, and thanks to meticulous processing, it is a natural source of Glutathione, a powerful natural antioxidant, which makes its consumption not only pleasant, but also very healthy.

Tasting Notes:

Greenish yellow color with fine bubbles, an impressive fruit nose apricot, pear, green apple, litchi and hints of fresh grass. Sparkling, fresh on the palate with fine bubbles that travel across the tongue. Elegant sweetness combined with fresh acidity. Aftertaste of fruit and cut flowers.





CACHET WINE

Specification	
Vinification	Night harvest at temperatures < 15°C, cryomaceration to extract varietal aromas in an inert atmosphere. Gentle pneumatic pressing, with subsequent natural decanting of the must at low temperature. The must is preserved at a very low temperature until partial fermentation, cut at 6%Vol. by freezing. Clarification and filtering at low temperature to preserve the natural carbon dioxide. Bottled under light pressure and capped with a ScrewCap to preserve its freshness and characteristic sparkling.
ABV	6%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Rueda
Type	White Wine
Grapes	Verdejo
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Bodega Hermanos del Villar
Producer Overview	Hermanos del Villar is one of the leading wineries in the area, well knowned and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
Closure Type	Screw Cap
Food Matches	Enjoy as an aperitif.