



Castillo de  
**MAETIERRA**

vintae



**FACT SHEET**

Dry Libalis is a wine born out of Libalis to satisfy consumers who are looking for this wine which surprises you with its fruitiness and yet has a drier palate. It is a wine which stands out for its intense fragrance and complex nose where blossom mingles with tropical fruit and hints of pâtisserie. In the mouth it is a dry wine, but surprisingly rounded and creamy, thanks to its high glycerine content and the polysaccharides and manoproteins extracted during its ageing on the lees.



**VARIETIES**

Muscat aux petits grains, Viura and Chardonnay.



**ALCOHOLIC STRENGTH**

12.5 % Vol



**VINEYARDS**

Finca Zarcillo.



**HARVESTING**

The fruit was picked in mid September. Picked into small crates. Grape selection inside the winery. Harvested by night.



**TASTING NOTES**

Dry Libalis has a pale straw colour with green hues, making it attractive to the eye, bright and clear. On the nose the wine amazes with its intensity and complexity. It has a deep, complex aroma which combines tropical fruit, white flowers and pâtisserie. In the mouth it is a full wine, surprising you with its high glyceric level, smoothness and roundness. It has a long, persistent finish and in the aftertaste the fruit, flowers and pâtisserie, etc. return once again.



**FOOD PAIRING**

Dry Libalis is perfect to accompany all kinds of vegetables, rice and pasta dishes, fish and shellfish. It can also be drunk with pale meat and lots of new-style dishes, bar snacks and tapas, as well as making an ideal apéritif wine.

**Dry**  
Libalis



Presentation: 75 cl