Faustino

LEGADO FAUSTINO WHITE



Winemaking
24-28 hours of cold maceration to enhance the fruity and floral aromas and add flavor complexity. Controlled fermentation with different types of yeasts, including natural yeasts from the vineyard. Frequent bâtonnage with the lees to add more volume and complexity to the wine. Use of inert gas at every stage of the process to prevent unwanted oxidation.

Tasting notes
Bright yellow color with golden highlights. Fresh and expressive aroma, with notes of white fruits and stone fruits. On the palate, it is balanced and has a well-defined structure. Fresh fruit flavors stand out, along with an elegant acidity that brings freshness and vibrancy to the wine.

Pairing
It pairs perfectly with fish, grilled chicken, and mild cheeses. It is also ideal for aperitifs.

White wine Blend

DOCa Rioja

75cl.

Issues

Winery of teh Year Wine Enthusiast 2025 European

FAMILIA MARTÍNEZ ZABALA

Bodegas Faustino · Crta. Logroño S/N,· 947102700
www.bodegasfaustino.cominfo@bodegasfaustino.com