

MISS TELA

"SWEET AND COQUETTE"

VALENCIA



VARIETIES

Made from free-run must (grape juice) without subjecting the grape to pressure. Wine alcohol in then added and the result is this magnificient muscat grape sweet wine which liqueur like.



VINEYARDS AND SOIL

30 years old vines cultivated in standy loam soils. Poor sandy and limestone soils characteristics of the interior of Valencia, La Fon De La Figuera, at 650 metres altitude.



WINEMAKER'S TASTING NOTES

Amber coloured with toasted tones, fine and elegant with marked citric notes that remind one of orange peel and orange blossom. Its balance acidity makes its smooth, fresh and pleasant on the mouth and moderately sweet with a profusion of retro-nasal floral notes. Serve between 4° and 6°C in the best company.



PAIRING SUGGESTIONS

Ideal as an aperitif or for accompanying the optimal dessert with foie pate or cheeses.



TECHNICAL DATA

Alc: 15% Vol.



A PALLET

Size: 0,25 / 0,75 Box Bottles: 20 / 6

Did you know...? With this label, we wanted to pay homage to the old traditional art of making Valencian Silk. Thanks to VIVES Y MARÍ textile factory for their collaboration.

The label design was done by Francesca Della Croce, in each box you will find 6 different designs. For this label we have used a paper that feels like silk.

