

# Villanueva Viña Senra



VILLANUEVA  
Bodegas



Palomino Fino



RIBEIRO



11% ABV



## GENERAL INFORMATION

This white wine from Bodegas Villanueva is produced in the Ribeiro region of Spain, a historic area celebrated for its aromatic and elegant whites. Made from 100% Palomino Fino, the grapes are hand-harvested, fully destemmed, and gently pressed at low pressure to preserve their delicate character. Vinification begins immediately after harvest, and the wine is aged for three months in stainless steel tanks followed by one month in bottle before release. Malolactic fermentation is not carried out, maintaining freshness and the wine's naturally low acidity. This wine reflects the fertile soils of Castrelo de Miño and the Atlantic-influenced microclimate, producing a pure, fruit-driven expression.

## TASTING NOTES

Visually, the wine displays a straw-yellow colour with greenish reflections. The nose is highly aromatic, revealing notes of apple, peach, and other fresh fruits. On the palate, it is enveloping and fresh, fruit-forward, and well-structured, with a complete, flavoursome profile and a long, lingering finish. This wine is best served chilled between 10–12°C to enhance its freshness and aromatic intensity.