Soto de Oñatil Limited Vineyard Production Family Wine NºR.E.91 B Remium Cellar 113

07654

Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals; goes perfectly with

the spanish

vineyards

salads, sea food. Japanese.

Peruvian, cheeses and more.



07654

Numbered Edition

Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals: goes perfectly with



Complex and toasted aromas with

fresh, vibrant fruits give way to spicy

salads, sea food. Japanese,

Peruvian, cheeses and more.



**07654** 

Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals; goes perfectly with salads, sea food, Japanese, Peruvian, cheeses and more.



Soto de Oñatil Limited Vineyard Production Family Wine MRE.E.91 LR Premium Cellar 113

**07654**Numbered Edition

Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals; goes perfectly with salads, sea food, Japanese,



Peruvian, cheeses and more.

Soto de Onstil Limited Vineyard Production Family Wine NºR.E.91 LR Premium Cellar 113

07654

lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals; goes perfectly with salads, sea food, Japanese, Peruvian, cheeses and more.



Soto de Oñetil Limited Vineyard Production Fanty Wine NºR.E. J. LR Premium Cellar 113

07654

Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish.

Recommendation: Pairing with lighter meals; goes perfectly with salads, sea food. Japanese.

the spanish vinevards

Peruvian, cheeses and more.