ALTANZA
BODEGAS



Alma BOHEMIA de ALTANZA

2025

Born to experience the Bohemian side we all have inside. A free way of thinking, ahead of its time and beyond the conventional. Enjoy it anywhere, anytime!

GRAPE VARIETIES

Viura, Garnacha Blanca & Malvasía

WINEMAKING

The must is fermented slowly in stainless steel tanks at a controlled temperature of 16°C to preserve the freshness and delicacy of each grape variety.

TASTING NOTES

This wine has a pale-yellow color and stands out for its fruity character, both on the nose and the palate. Delicate aromas of green apple, stone fruits like peach and apricot, with subtle hints of lemon & white flowers. Alma Bohemia is round, fresh, and finishes with a long-lasting aftertaste. It has a good body with balanced acidity.

FOOD PAIRING

Ideal with appetizers, salads, pizza and cheese boards, as well as fish and seafood such as grilled salmon.

SERVICE TEMPERATURE: 6ºC
ALCOHOL 13%

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