

UN WHITE



Description

Composition: Blend of Verdejo, Chardonnay and Moscatel grapes.

Vineyards: vineyard located at the foot of the winery near the top of a reservoir in a plot called "El Juncar".

Harvest method: Grapes are harvested at night to ensure the fruit aromas and acid are at their peak.

Elaboration process: Cold temperature maceration at 5° C. Destemming is then followed by gentle pressing of the grapes. Static racking at 12°C and fermentation at 14° C.

Ageing: matured on its lees during three to four months in French barrel and 12 month in bottle.

Alcohol content: 13° vol.

Tasting notes

Colour: clean pale yellow.

Aroma: complex with tropical and citric aromas like mango and passion fruit combined with green apple hints. Moscatel gives a maturation touch. And also can be appreciated a soft smoky flavor from the barrel.

Taste: delicate with a good balance between freshness and acidity with a complex mix of fruits. Great persistence.

Serving suggestion: suitable for fish, shellfish, soft cheese and pasta. Service temperature: 10° to 12° C.