

TYPE OF WINE

White Wine Barrel Fermented.

GRAPE VARIETIES

20% Garnacha Blanca, 20% Viura, 20% Malvasía, 40% othres

ALCOHOLIC DEGREE

13,5% vol.

WINEMAKING

This is a pago wine coming from one of our oldest plot we have in the area of "Revilla" which was planted in 1925 with 7 different White grapes. Harvested by hand and collection in 14kgs plastic-crates.

Grapes are destemmed and macerate for 24 hours, after the pre maceration grapes are pressed and fermented in a 750L Austrian foudre aged for 9 months in the same foudre, 5 months on their own lees with daily batônages, this process is given the structure to this complex wine.

TASTING NOTE

Bright pale color with Straw hints, intense and complex aromas, memories of yellow plum, vineyard peach, low forest aromas with also freshly baked pastry tips and pepper.

In the mouth is unctuous, fat, balanced and well-structured, fellings of loquat, pineapple, lychees, smoked, cream &pastries, spices and fresh tobacco.

Long end noticed by citrus notes, Aromatic herbs and minerals.

Paring with rock fishes, desserts and Social gatherings.

SERVICE TEMPERATURE

14° C