

TYPE OF WINE White wine.

GRAPE VARIETIES

100% Malvasía

ALCOHOLIC DEGREE 14% vol.

WINEMAKING

A selection of clusters is made in the vineyard and they are harvested by hand in boxes of 14 kilos. This wine is made with the grapes of the oldest Pago of the family in south Labastida named "Cuba Negra" planted in 1910. Grapes destemmed and maceration for 24 hours. Fermentation and press will take place in 750l foudre Austrian oak used.

Crianza for 12 months, 6 of them over lees.

TASTING NOTE

Bright golden straw. Aromatic and intense nasal route, smoked notes, dairy, menthol, floral, laurel, honey and mineral touches are marked.

Tasty, fresh, balanced, peach, yellow plums, citrus fruits, menthols, nutmeg and toasted bread. Long finish and salty touches.

Recommended for artichokes, asparagus, dishes with dairy products and cheeses.

SERVICE TEMPERATURE 13° C