



## *Blanco 2007.*

### **Grapes.**

*Viura 90%, Malvasía 10%.*

### **Soil.**

*Clay/Calcareous and Alluvial.*

### **Elaboration.**

*Our double grape checking, both on selection belt and on tasting the musts, means that we exclude 50% of the harvest. Slow fermentation in new French oak and 3 months on fine lees are the secrets of this careful production process.*

### **Tasting.**

*This wine is bright yellow, very pale, with a remarkable greenish component (bigger than in any other vintage). This green hue tells us about the excellent state of conservation of this wine.*

*In the nose it is the most floral vintage in history that we can remember. Usually, the fresh fruit (especially peaches) is the first thing to notice. This time, fresh fruit lies in the background. We also find notes of hay cut green. Secondly, we find citrus, pineapple, apple and fine lees. We do not notice the spices typical of the oak right now but we can expect them to appear after some time in the bottle.*

*The mouth-feel is very fresh and cheerful. With a prevailing acid fruit, there's menthol in the background. It enters the mouth widely with a long taste and a bittersweet aftertaste, due to the combination of malic acid (ruling in this vintage) with the fine lees and the oak spices. The wine's finish has bakery notes.*