



Blanco 2009.

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.

Aromas which tell us that it has spent a little time in the oak, cloaking it with a veneer of vanilla. A very bright, clear white wine which is packed with aromas of citrus and white-fleshed fruit, pears and their hearts. With freshness, a freshness which lingers on the palate, with these citrus nuances which are alive, with this passion which is expressed in all its elements. A magical, really fruity white.