

### Grape Varieties

Viura 90%, Malvasía 10%.

### Soil

Clay/Calcareous and Alluvial.

### Vinification

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 notes.

Straw yellow with golden hues. Very bright and clear. On the nose you are surprised by the fennel-honey combination with hints of green apple, pineapple and citrus fruits.

A pleasant, tasty attack. A perfect triangle of lees-minerals-acidity gives it a lovely sensation of plentitude, freshness and complexity.

In the retro-nasal phase the profile totally changes. The pineapple and citrus fruit come to the fore and much more faintly, you can detect very fine oaky spiciness of great quality.

Although it is ready to be enjoyed to the full, you can sense that it will continue to improve, promising even higher levels of enjoyment in the future.

