

VALSERRANO "BLANCO BARRICA" 2011

Comments:

Our white "Viura" grapes come from vines which are over 20 years' old and are grown in our highest altitude vineyards, where the soil is poor and the good ventilation and exposure to the sun enjoyed by the vines help them to produce their finest fruit. The 2011 harvest was recently classified as EXCELLENT.

Vinification and ageing:

After handpicking the grapes and gentle crushing and careful débourage, the must ferments in new, French-oak casks and then remains on the lees for 6 months with weekly stirring to prevent the lees from settling, to protect the wine from oxidation and heighten the rounded mouth-feel. Finally it is fined, filtered and bottled without undergoing any cold treatment.

Tasting notes:

- **COLOUR:** Bright, pale-straw yellow.
- **AROMA:** Without swirling the wine in the glass you can find fine hints of fresh anise, fennel and even sage. After swirling the aromas grow in intensity with a reminder of green apples and grapefruit, accompanied by pastry shop aromas over a typical citrus fruit base.
- **MOUTH:** Barely contained liveliness in the attack. A silky, tasty sensation on the palate with lively grapefruit flavours. Subtle, smooth and juicy in the retronasal phase, pleasant to drink and well-balanced, with sweeter, tropical fruit flavours appearing, such as ripe pineapple.

The wine was bottled in early March 2012 and needs a few months in the bottle to develop greater complexity.

