

VALSERRANO WHITE 2022

Comments:

Our "Viura" white grape comes from vines over 30 years' old planted in the highest areas of our vineyards, with the poorest soil and good ventilation and exposure of the vine plants to the sun which results in the best grapes.

Vinification process and ageing:

After selection by hand, the grapes are gently crushed and the must is left for the sediment to settle carefully and then ferments in new French-oak casks and small vats, where it is kept on its lees for a few months, with weekly stirring or "bâtonage" so that these stay in suspension and protect the wine from oxidation, as well as increasing the roundness of the mouth-feel. Finally, it is fined, filtered and bottled with no cold treatments.

Tasting

- **COLOUR:** Bright, clear, new gold.
- **AROMA:** Intense aromas on the nose, with hints of aromatic herbs, such as bayleaf and coriander. When swirled in the glass, new aromas appear, recalling fruit with pips, like pears, over a creamy base, and citrus aromas like grapefruit.
- **MOUTH:** A fresh, lively attack. It becomes creamier on the palate, accompanied by a fruity fresh touch which continues to remind you of grapefruit. In the aftertaste it proves long and leaves a fresh finish, with a pleasant bite, with mineral nuances.

