

VALSERRANO "BLANCO BARRICA" 2015

Comments:

Our "Viura" white grapes come from vines over twenty years old, grown in the highest vineyards with the poorest soils, where the ventilation and exposure to the sun allows these vines to produce their best fruit.

Vinification and ageing:

After manual selection of the best grapes, gentle pressing and careful débourage, the must ferments in new French-oak casks in contact with the lees for a few months, with weekly lees stirring so that these remain in suspension, protecting the wine from oxidation and increasing its roundness in the mouth. Finally, it is fined, filtered and bottled with no prior cold stabilization treatments.

Tasting notes:

- **COLOUR:** bright, pale straw-yellow colour.
- **AROMA:** Fresh tropical fruit and aromatic herb aromas. Great intensity in the glass with hints of aniseed, sweet melon and reminders of sweet fruit and honey.
- **MOUTH:** Pleasant, subtle attack. Evolving through the mouth into a wide range of fruit and glyceric sensations. There are traces of the oak which will continue to integrate during the time in the bottle. In the retro-nasal phase its good, well integrated acidity makes it long and persistent in the finish.

Bottled in April 2016, it requires a few months bottle ageing to gain in complexity.

