

VALSERRANO WHITE GRAN RESERVA 2000

Comments:

Our white grapes of the "Viura" and "Malvasia" varieties come from the highest, poorest soils of our old vineyards, where the vines are well-aired and receive plenty of sunshine to produce our best berries.

Vinification and Ageing:

Made using a selection from the best white VIURA and MALVASÍA grapes from the last Harvest of the Millennium.

Fermented in new casks made of fine-grained Allier oak and then aged in the same casks for 2 years.

It has spent over 7 years evolving in the bottle.

A very small number of bottles has been released for sale.

Tasting notes:

It is recommended that the wine is allowed to breathe after opening and it should best be served not too cold: 10°-12°

- **COLOUR:** Lively golden yellow with very little oxidation.
- **AROMA:** Very delicate and complex. It conjures up reminders of walnuts, hazelnuts, coconut, dry hay, cedar, incense...
- **MOUTH:** Smooth, glyceric attack, juicy, slightly salty and yet at the same time crisp. In the mouth it recalls winter fruits, quinces, grapefruit... Then in the finish it is long and fresh, mineral with a return of the hints of cedar wood.

