

# VALSERRANO WHITE GRAN RESERVA 2009

## 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:

Fermented in new, fine-grained, "Allier" oak casks and then left to age on the lees for 23 months in the same casks.

On March 15th of 2012, a batch of 3,400 bottles was bottled, since then they are in the racks of the cellar.

## Tasting notes:

It is best to leave it to breathe for a time and then serve it at a temperature of 10°-12° C.

- **COLOUR:** Intense yellow with golden tones. Clean, bright and with a light oxidation.
- **AROMA:** Before swirling in the glass there are elegant aromas of balsamic herbs as fennel, peppermint, sage... After swirling, intense perfume aromas appear as cedar, honey and nuts such as hazelnuts, sweet almond...
- **MOUTH:** Soft, glyceric and silky mouth-feel. Its passage through the mouth brings back reminders of aromatic herbs, spicy nuances and complexity. It has a long, fresh and powerful aftertaste with good acidity and citrus & mineral reminders.

