

VALSERRANO WHITE BARREL FERMENTED 2016

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 & Ageing:

After manual selection of the best grapes, gentle pressing and careful débouillage, 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 with golden glints.
- **AROMAS:** Nuances of sweet waxes, like honeycomb. As the wine opens up in the glass, reminders of aromatic herbs, moss, fennel... come out and also sweet fruits and honey notes.
- **MOUTH:** Great glyceric sensation of roundness in the attack. Evolving through the mouth into a broadness sensation, reminders of fine woods together with aromatic herbs. Mineral and balanced in the finish, long and crisp.

