

VALSERRANO WHITE GRAN RESERVA 2013

Comment:

Our white grapes of the "Viura" and "Malvasía" 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 28 months in the same casks.

In April 2016, a batch of 2,600 bottles was bottled, since then they are in the racks of the cellar.

Tasting notes:

- **COLOR:** "New gold" yellow. Clean and bright.
- **AROMA:** Before swirling in the glass, intense aromas of lime honey, aniseed nuances and a wax and incense background. After swirling, fresh nuances of grapefruit with mineral reminders, fine woods and fresh leaves.
- **BOCA:** Tasty and gentle attack, with good freshness. Its passage through the mouth fills the taste buds with a mineral touch, leaving a pleasant and long feeling in the aftertaste. It will gain in complexity as it spends time in the bottle.

It is best to serve it at a temperature of 12°-14° C.

