

# VALSERRANO WHITE BARREL FERMENTED 2018

## Comments:

Our "Viura" white grape comes from vines over 30 years' old planted in the highest areas of our vineyards, with the poorest soil and good ventilation and exposure of the vine plants to the sun which results in the best grapes. In the 2018 vintage we have added a small proportion of young Chardonnay grapes which we hope will give us some good results in the future.

## Vinification & Ageing:

After handpicking the grapes, gentle pressing and careful separation of the solids, the must ferments in new French-oak casks and remains there resting on the lees for several months, with weekly stirring or "bâtonage" so that these remain in suspension so as to protect the wine from oxidation and increasing the full, rounded mouth-feel. Finally, the wine is filtered and bottled without undergoing cold stabilisation treatments.

## Tasting notes:

- **COLOUR:** Clear, bright straw-yellow with very light hues.
- **AROMAS:** Initially nuances of fine herbs, elderflower and white fruit. Then it gains in intensity in the glass with reminders of peach skin, grapefruit and a slight hint of fresh herbs such as sage, basil...
- **MOUTH:** A smooth, syrupy attack and good body. On the palate it has a smooth mouth-feel with hints of pears in syrup. Overall finely balanced with a long, fresh, elegant finish.

