

VALSERRANO WHITE GRAN RESERVA 2015

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 aged on its lees in the same casks for 18.5 months.

A batch of 3,600 bottles was bottled in June 2017 and since then these have been "resting" in the Bodega's bottle cellars.

Tasting notes:

- **COLOR:** "Old gold" color with greenish glints with a clear, bright sheen.
- **AROMA:** Initially, intense, complex nuances from its ageing in fine oak casks, with underlying white truffle coming through. When swirled in the glass, reminders of white cocoa, even ginger, accompanied by notes of toasted pastry cream.
- **BOCA:** A fresh, salty, highly mineral attack. Elegant and unctuous in its passage through the mouth with mineral and creamy sensations. Long, lingering retronasal effect recalling dried fruit, hazelnuts... It will gain in complexity with more bottle time.

Recommended serving temperature 12°-14° C.

