

VALSERRANO WHITE BARREL FERMENTED 2019

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 started to add 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:** Bright, clear pale yellow color.
- **AROMAS:** Intense aromas on the nose, with nuances of hay, bay leaf and reminders of mandarin citrus fruit. When swirled in the glass, the aromas of fresh-mown hay, box leaves, bay leaf and fresh basil become heightened.
- **MOUTH:** Pleasant and lively attack, but with backbone, body and a glyceric, oily mouth-feel. Elegant from start to finish as it moves through the mouth, with lovely lingering reminders of hay and box leaves.

