

VALSERRANO WHITE BARREL FERMENTED 2020

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.

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 aroma on the nose with reminders of fresh hay and herbs like sage, basil, fennel and hints of aniseed. When swirled in the glass the fresh hay and plant aromas are enhanced, mingling with floral and citrus nuances.
- **MOUTH:** A pleasing, fresh attack, but with backbone, body and glycerine. In the middle palate it remains fresh and persistent, with elegant creaminess and a long, lingering finish with reminders of a cocktail of citrus fruits.

